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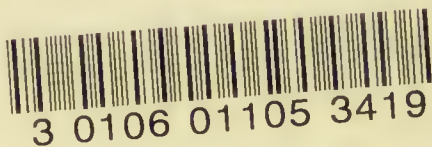


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MASSEY (son) and MASSEY (William son)

MASSEY AND SON'S

BISCUIT, ICE, & COMPOTE BOOK;

OR, THE

Essence of Modern Confectionery:

CONTAINING

MANY RECEIPTS NEVER BEFORE PUBLISHED,

INCLUDING THEIR

ANGLO-RUSSE, NEW SYSTEM OF SERVING DINNERS.

SECOND EDITION.

LONDON:

SIMPKIN, MARSHALL, & Co.,

AND THE AUTHORS,

84, CAMBRIDGE STREET, SOUTH BELGRAVIA, S.W.

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P R E F A C E.

OWING to the great success of our first publication,—the “COMPREHENSIVE PUDDING BOOK,” we have been induced to publish the present work, viz., the “BISCUIT, ICE, AND COMPOTE BOOK,” which may truly be said to contain the very Essence of Confectionery. Biscuits, ices, and compotes are all the *modern* housekeeper is expected to do: our work enters upon these subjects in a comprehensive manner, and to the fullest extent; it contains *new* receipts and many good old ones *never before published*.

As to bonbons, candies, comfits, &c., they are *cheaper* to buy than to make at home, therefore they are *always bought*: under these circumstances it is mere waste of money to buy a large, cumbersome, and *expensive* work on confectionery. Our object in the present publication (as in our last) has been to fill the work with *matter*, and not to *lengthen* the *book* and *price* with mere words; this principle, we have reason to believe, is fully appreciated by our readers, as the recipes, being written in a concise style, do not *confuse* them by their verbosity; while it materially tends to produce a *cheap* and *perfect* book.

JOHN MASSEY,
WILLIAM JOHN MASSEY.

84, Cambridge Street,
South Belgravia, S.W.,

MARCH 1866.

THE BISCUIT, ICE, AND COMPOTE BOOK.

BISCUITS, &c.

1. QUEEN'S DROPS.

Beat a quarter of a pound of fresh butter to a cream, using a wooden spoon and a round-bottomed basin; add to this a quarter of a pound of sifted sugar; beat this well in, adding three eggs (one at a time), then mix in lightly six ounces of sifted flour, a very few currants, and a little lemon zest, No. 156. Lay out in small rounds with a biscuit bag, No. 160, on a baking sheet, with three or four sheets of kitchen paper to prevent the bottom burning; bake in a sharp oven.

2. QUEEN'S HEARTS.

Make a quarter of a pound mixture, as above, adding a few more currants than in Queen's Drops; fill them in little heart tins, No. 160, buttered; bake them on a papered baking sheet in a quick oven.

3. CHAMPAGNE BISCUITS.

The same mixture as Queen's Drops, No. 1, using a few caraway seeds in lieu of currants; lay them out with biscuit

bag, No. 160, on papered vandyke tins, No. 160, four in a row; bake in a quick oven.

4. SWISS RUSKS.

Beat half a pound of butter to a cream with a wooden spoon, add half a pound of sifted sugar, eight eggs (one at a time), a little zest of lemon, No. 156; lastly, mix in half a pound of sifted flour and a quarter of a pound of ground almonds, spread it over a square tin with a turned-up edge, No. 160, which has been previously buttered and sugared; the mixture must be spread about an inch thick; bake in a moderate oven; when done, turn it out on a sheet of paper: when cold, cut it into shapes, according to fancy. To be dished up with other biscuits.

5. SAVOY BISCUITS, COLD METHOD.

Part six eggs, put the yolks in a round-bottomed basin, with half a pound of sifted sugar and a little lemon zest, No. 156; beat well with a wooden spoon until it assumes the form of a stiff light batter, beat up the whites very firm and mix in lightly; finish by stirring in half a pound of fine flour; lay them out about three and a half inches long with a biscuit bag, No. 160, on cartridge or foolscap paper, sift sugar over them through a lawn sieve, shake it quickly off and bake in a brisk oven; when done, cut them off and join together.

6. SAVOY BISCUITS, HOT METHOD.

The same mixture as Savoy Biscuits, cold method, No. 5, with the exception of the whole eggs and sugar being beat with a whisk in a copper whipping bowl over a moderate fire

or hot water until warm; then remove and beat until cold, and, lastly, stir in the flour very gently.

7. SAVOY DROPS.

The same receipt as No. 5, only laying the biscuits out in rounds the size of half-a-crown, dust with sugar in the same manner, bake in a quick oven, cut them off and join together.

8. NAPLES DROPS.

Proceed with mixture as for Savoy Biscuits, No. 5, laying them out with a biscuit bag, No. 160, into the size of small buttons; sift them over with sugar through a lawn sieve, bake in a quick oven, and join them together with apricot jam.

9. SAVOY RINGS.

Use Savoy Biscuit mixture, No. 5; lay out on foolscap paper (with the biscuit bag, No. 160, and a small funnel), into the form of rings, dust them over with sugar as usual; when baked, cut them off, and join together with apricot jam.

10. CHESTERFIELD BISCUITS.

The same mixture as No 5, laying them out small on papered vandyke tins, No. 160, about three biscuits in a row; shake a few caraway seeds on the top, and bake in a quick oven.

11. GENEVA CAKES.

Stir the yolks of six eggs and half a pound of sugar with a wooden spoon until very light, then mix in a tablespoonful

of cream and a little vanilla sugar, No. 157; beat up the whites stiff and mix in lightly, adding a quarter of a pound of potato flour and the same of best whites; lay them out in little square buttered tins, No. 160, with three fillets of almonds on the top of each biscuit, dust them slightly with sugar in the usual manner, and bake in a moderate oven.

12. SPONGE BISCUITS, COLD METHOD.

Part five eggs, beat up the yolks with half a pound of sugar and a little lemon zest, No. 156, until a rather firm batter, beat the whites stiff and mix lightly in, finish by stirring in gently six ounces of flour; fill them into small buttered sponge frames, No. 160, dust with sugar through a lawn sieve in the usual manner; bake in a moderate oven, and turn them out on sieves to cool.

13. SPONGE BISCUITS, HOT METHOD.

The same weight as above, proceeding as Savoy Biscuits, hot method, No. 6.

14. VANILLA BISCUITS.

Make Savoy biscuit mixture, No. 5, adding a little essence of vanilla; lay the biscuits out on paper as usual, in the shape of rounds about the size of half a crown, using a biscuit forcer, No. 160; dust them over with vanilla sugar, No. 157, and bake in a brisk oven.

15. COFFEE CAKES.

Make a Savoy Biscuit mixture, hot method, No. 6, adding a tablespoonful of essence of coffee; lay them in square tins.,

No. 160, dust them with sugar in the usual manner, and bake in a moderate oven.

16. CREAM CAKES.

Stir the yolks of four eggs and two ounces of sugar with a wooden spoon until very light, add the whites beat stiff, a gill of cream whipt, and, lastly, two ounces of flour; half fill some fondue paper cases, No. 159, and bake in a moderate oven. These cakes should only be made a few hours before serving.

17. ITALIAN RUSKS.

Beat up nine eggs and three quarters of a pound of sugar until very light, in Griffith's patent whisk; then stir gently in three quarters of a pound of fine sifted flour, add a few caraway seeds, fill the buttered rusk frames, No. 160, half full; when baked, turn out on a sieve; next day cut into slices, put them on a clean baking sheet, and brown them on both sides in a very hot oven.

18. CINNAMON DROPS.

Proceed with the mixture as for Queen's Drops, No. 1, adding half an ounce of ground cinnamon, and lay them out in the same manner.

19. CLOVE DROPS.

The same as Cinnamon Drops, No. 18, adding a quarter of an ounce of ground cloves in lieu of cinnamon.

20. ORANGE DROPS.

Work up half a pound of butter to a cream, using a wooden spoon and round-bottomed basin; then stir in half a pound

of sugar, the zest of four oranges, No. 156, eight eggs (one at a time), and, lastly, fourteen ounces of flour; fill them into small round Queen Cake tins, No. 160; bake in a moderate oven.

21. LEMON DROPS.

Proceed as for Orange Drops, No. 20, using lemon zest in lieu of orange.

22. ALBERT BISCUITS.

Put into a basin three quarters of a pound of sifted sugar, ten ounces of ground almonds, fourteen yolks of eggs, a teaspoonful of lemon zest, No. 156, and half a teaspoonful of mixed spice; stir well with a wooden spoon, stir in the fourteen whites whipt stiff, and lastly half a pound of sifted flour; bake in small fancy moulds, prepared, No. 160, in a moderate oven.

23. GENOA CAKES.

Ten ounces of sugar, five ounces of ground almonds, one pint of yolks of eggs, eight whites of eggs beat stiff, and six ounces of flour; proceed as for Royal Hearts, No. 34, only putting the mixture into a square buttered baking tin, No. 160, and bake in a moderate oven; when cold, cut into small squares. To be dished with other biscuits.

24. ROLLED BISCUITS.

Make a Savoy Biscuit mixture, hot method, No. 6, line a square copper baking sheet, No. 160, with foolscap paper buttered, spread the batter equally over, bake it; when done, turn it out, remove the paper, and while hot, spread it with green-

gage or raspberry jam, roll it up in the form of a bolster; when cold, cut across into slices about a quarter of an inch thick, and spread them with any liqueur icing, No. 147.

25. VICTORIA BISCUITS.

Make a Sponge Biscuit mixture, hot method, No. 13, bake them in buttered biscuit tins, No. 160, sprinkle the tops with chopped almonds, dust with sugar through a lawn sieve as usual; bake in a moderate oven.

26. PEACH SURPRISE BISCUITS.

Prepare a Savoy Biscuit mixture, cold method, No. 5, lay them out on foolscap paper with a biscuit bag, No. 160, dust over with sugar as usual; when baked, cut them off and join together with apricot jam, dip them in a glacé icing, No. 147, slightly coloured with saffron, No. 153, and imitate the pink bloom with a little dry carmine, used with great care.

27. APRICOT SURPRISE BISCUITS.

Proceed with, lay out, and join them as for No. 26, only a little smaller, dip them into a glacé icing, No. 147, coloured lightly with a little saffron, No. 153, slightly tinged with cochineal.

28. PLUM SURPRISE BISCUITS.

Proceed with, lay out, and join as for Peach Surprise Biscuits, No. 26, with this exception, viz., laying them out in the form of plums, and colour by dipping them into glacé icing, No. 147, tinged with extract of spinach, No. 152.

29. PEAR SURPRISE BISCUITS.

Prepare as No. 26, laying out in the form of pears ; bake them, join and mask with apricot jam, then dip into glacé icing, No. 147 ; stick on a dried currant for the eye, and a slip of angelica for the stalk. Various fruits can be imitated in the same manner, by varying the vegetable colours, No. 159.

30. PATIENCE BISCUITS.

Beat up the whites of six eggs quite stiff, then mix in three quarters of a pound of sifted sugar, stir in lightly one ounce of fine flour and a few drops of essence of cinnamon ; lay them out on a slightly buttered baking sheet, with a biscuit bag with a small funnel, No. 160, into the form of small fingers ; sift sugar over them through a lawn sieve, dry in the screen, and from thence for a minute or two in a moderate oven, until of a light fawn colour.

31. ARROWROOT BISCUITS.

Beat up five eggs and half a pound of fine sugar in one of Griffith's patent whisks, then add three ounces of fine flour and the same of best Bermuda arrowroot, finely sifted and stirred in lightly ; lay them out into little round tins, No. 160, dust with sugar as usual, and bake in a moderate oven.

32. HONEY CAKES.

Work a quarter of a pound of butter, with three quarters of an ounce of cinnamon, in a basin with a wooden spoon ; then add one tablespoonful of orange flower water, three quarters of a pound of honey, two eggs (one at a time), a teaspoonful of Borwick's baking powder, and, lastly, stir in a pound and a

quarter of flour; pour the mixture into little round Queen Cake tins, No. 160, buttered, dust them over with sugar, and bake in a moderate oven.

33. HONEY BISCUITS.

Work into a firm paste ten ounces of "Oswego prepared corn," half a pound of honey, and a few candied orange flowers, divide this into small balls, roll out very thin, cut and prick with a biscuit docker, No. 160, put on to a buttered baking sheet, and bake in a moderate oven.

34. ROYAL HEARTS.

Put into a basin a pint of yolks of eggs, ten ounces of sugar, and five ounces of ground almonds; beat these ingredients up very light with a wooden spoon; then add six whites of eggs beat very stiff, and at the last, six ounces of fine sifted flour; place your buttered heart tins, No. 160, on a prepared baking sheet, three parts fill them, and bake in a good oven.

35. BROWN BREAD BISCUITS.

Beat up in a basin with a wooden spoon, until very light, five ounces of moist sugar, three ounces of unblanched ground almonds, a little powdered cinnamon, and half a pint of yolks of eggs; then add five whites of eggs beat stiff, and lastly, three ounces of flour stirred in lightly; bake in small buttered tins, No. 160, in a moderate oven.

36. GERMAN BISCUITS.

Work with the hand, on a slab, six ounces of flour, two eggs, a little salt, three quarters of an ounce of orange zest,

No. 156, and half an ounce of carbonated soda, until it becomes elastic, put it by in a cool place covered over for two hours; then divide the paste into small ropes two inches long, wet the edge to form them into rings, and as you form them, drop them carefully into boiling water, allow them to boil gently until they float on the top, then carefully lift them out with a skimmer into cold water to steep for two hours; drain and place them on a baking sheet, egg slightly over, and bake in a quick oven.

37. BREAD BISCUITS.

Stir six ounces of butter to a cream with a wooden spoon, then add three quarters of a pound of sifted sugar, the same of bruised baked bread-crumbs, six eggs (two at a time), half a gill of double cream; stir these ingredients well, adding a little vanilla sugar, No. 157, fill the mixture three parts full into fancy paper cases, No. 159, dust with sugar, and bake in a moderate oven.

38. WATER CAKES WITH SEEDS.

Half a pound of flour, three ounces of sugar, and a very few caraway seeds; form these into a paste with cream, roll them out very thin, prick over with a biscuit docker, No. 160, cut out with a moderate size cutter, bake on a clean baking sheet slightly dusted with flour; they will bake in a very few minutes in a moderate oven; when cold, pack them close in canisters.

39. GINGER WATER CAKES.

Proceed as for Water Cakes, No. 38, omitting the seeds, and adding three quarters of an ounce of ground ginger.

40. LEMON WATER CAKES.

The same as Ginger Water Cakes, No. 39, omitting the ginger, and adding a few drops of essence of lemon. Orange the same, using essence of orange.

41. CINNAMON WATER CAKES.

Proceed as for Lemon Water Cakes, No. 40, using half an ounce of ground cinnamon in lieu of lemon essence.

42. RASPBERRY VENICE CAKES.

Beat up six eggs and half a pound of sugar until very light, then add half a pound of butter dissolved to a cream, and stir in lightly half a pound of flour. Spread it on a square edged tin, No. 160, about three quarters of an inch thick; bake, turn it out to cool, split it with a sharp knife, spread with raspberry jam, close as a sandwich, spread the top over with Royal Icing, No. 145, and cut into squares or lengths according to fancy.

43. DERBY CAKES.

Mix half a pound of flour with a quarter of a pound of butter, the same of sugar, two ounces of currants, one whole egg, a little milk if required, and a little lemon zest, No. 156; form this into a paste, roll it out about the thickness of half a crown, cut them out with a round cutter, bake in a brisk oven.

44. SHREWSBURY CAKES.

Half a pound of flour, a quarter of a pound of butter, the same of sugar, and a little zest of lemon, No. 156; mix well

together, and form into a paste with one whole egg and a very little milk, roll them out about the thickness of a shilling, cut out with a round cutter, place them on a clean baking sheet, bake in a sharp oven.

45. GINGER CAKES.

Half a pound of flour, three ounces of butter, a quarter of a pound of sugar, a little milk, one whole egg, and a quarter of an ounce of ground ginger; mix together and finish as for Shrewsbury Cakes, No. 44.

46. CINNAMON CAKES.

The same as Ginger Cakes, No. 45, using half a teaspoonful of cinnamon in lieu of ginger.

47. GINGERBREAD NUTS.

Take one pound and a half of flour, fourteen ounces of butter, half a pound of sugar, one ounce of ground ginger, three quarters of an ounce of mixed spice, three ounces of mixed peel cut fine; mix the whole well together, and form it into a paste with a pound and a quarter of treacle, make into small balls, and flatten on a baking sheet; bake in a moderate oven.

48. PINCH NUTS.

Fourteen ounces of flour, quarter of a pound of butter, two ounces of moist sugar, one ounce of ground ginger, quarter of a pound of mixed peel cut up very fine, half a glass of brandy, and ten ounces of treacle; mix and form this into a paste, roll them out into balls, pinch them with your two fingers and

thumb; bake in moderate oven, and wash over with milk when they come out.

49. WELLINGTON GINGERBREAD.

Take one pound of flour, one pound of moist sugar, half a pound of butter, one ounce of ground ginger and cinnamon, mixed, quarter of a pound of fine cut mixed peel, one glass and a half of brandy, and two ounces of treacle; roll them thin, cut out with a small round cutter, and bake in a sharp oven.

50. QUEEN'S GINGERBREAD.

Put half a pound of honey in a stewpan to warm; then add half a pound of sifted sugar, two ounces of fine cut almonds, the same of fine cut orange peel, and one ounce of mixed spice; stir well altogether with a wooden spoon, until warm; then add three quarters of a pound of flour, mix well together, let it stand two or three days, roll out and cut into squares, mark the top of each piece into the form of diamonds, using the back of a kitchen knife; bake in a moderate oven.

51. GINGERBREAD SANDWICHES.

Mix ten ounces of flour with two ounces of moist sugar, three quarters of a pound of treacle, one ounce of ground ginger, quarter of an ounce of ground cinnamon, two ounces of citron, one lemon cap cut fine, and half a glass of brandy; mix altogether into a firm paste, roll it out on a baking sheet, about the thickness of a sandwich, cut into squares, and bake in a moderate oven.

52. WAFER GINGERBREAD.

Mix seven ounces of treacle with one ounce of ground ginger, two ounces of fresh butter, the same of moist sugar, and half a pound of flour; roll out very thin on a baking sheet, bake in a slow oven. Cut into squares and roll into the form of wafers, after they come out of the oven, before they cool.

53. REAL SCOTCH SHORTBREAD.

Cream two pounds of butter, with a wooden spoon, in a large basin, then add a pound and a quarter of sugar; stir well, until the mixture assumes a white appearance, add some lemon zest, No. 156, and a little drop of milk, and mix in as much flour as will suffice to make a short paste, but not too stiff; form into squares or ovals rather more than a quarter of an inch in thickness, pinch the edges with your fingers, prick them over with a fork, put a few caraway comfits on the top, and bake in a moderately quick oven.

54. BORWICK'S SHORTBREAD.

Take one pound and a quarter of flour, half a pound of sugar, half a pound of butter, three eggs, a large teaspoonful of Borwick's baking powder, and a little essence of lemon; make four cakes out of five ounces of dough, mould into a round form, then roll them out into an oval shape, pinch them round the edges, put a piece of candied lemon peel at the top, and bake slowly.

55. CANDY BISCUITS.

Make and lay out some Shrewsbury Cake mixture, No. 44, brush them over with a little white of egg, strew over the top bruised white sugar candy; bake in a moderate oven.

56. RATAFIAS.

Mix six ounces of ground sweet almonds with two ounces of bitter ditto, and one pound of finely pounded sugar; put this into a mortar and beat well with about four whites of eggs (two at a time), make the paste so that it will pass easily through the biscuit bag, No. 160; if the paste should require half a white more, add it according to the consistency, lay them out on foolscap paper, small, middling, or large size. Bake in a moderate oven; when cold, pull them off and pack away in tin canisters.

57. MACAROONS.

Mix half a pound of ground sweet almonds with one pound of sifted sugar, about four whites of eggs, and a little lemon zest, No. 156, beat the mixture in a mortar with the whites (two at a time); this mixture must be made a little firmer than for Ratafias, No. 56, but must pass easily through the biscuit bag, No. 160; lay them out about an inch and a half apart on wafer paper about the size of a penny piece, stick three or four slices of sweet almonds on the top of each; bake in a moderate oven, and when cold put by in tin canisters.

58. ENGLISH MACAROONS.

To half a pound of ground sweet almonds add three quarters of a pound of sifted sugar, half a tablespoonful of orange flower water, and a little lemon zest, No 156; form this into a paste with white of egg by beating in a mortar, lay out in an oval form with the biscuit bag, No 160, on wafer paper, about an inch apart, dust over very slightly with sugar; bake in a moderate oven.

59. SWISS MACAROONS.

Mix one pound and a half of sifted sugar with a quarter of a pound of ground sweet almonds, a little lemon zest, No 156, a tablespoonful of orange flower water ; beat up in a mortar with sufficient white of egg to form a paste stiff enough to form into balls with the hand, roll the balls in rough sugar, lay them on cartridge paper about two inches apart; bake in a cool oven They will bake in the form of rocks.

60. DUTCH MACAROONS.

To a quarter of a pound of ground sweet almonds add two pounds of fine icing sugar, beat in a mortar with a little orange flower water and white of egg for about ten minutes, so that the paste will be firm enough to enable you to roll them into small balls, egg slightly with yolk of egg, and roll them in nonpareils, lay on cartridge paper as for Swiss Macaroons, No. 59; next day, bake them in a cool oven, and when cool decorate with little dots of dried cherries and angelica stuck with Royal Icing, No 145.

61. SPANISH MACAROONS.

Boil one pound of sugar to a blow, No 409, then add half a pound of ground almonds, two tablespoonfuls of orange flower water, a teaspoonful of ground cinnamon, and the zest of two oranges, No 156; stir this over a slow fire for a few minutes, then add twelve yolks of eggs, and keep stirring over a quicker fire until it assumes a stiff paste; roll into balls, lay them out on cartridge paper, and bake in a quick oven.

62. BRUSSELS MACAROONS.

Blanch, No 155, a quarter of a pound of Jordan almonds with two ounces of bitter ones, pound them to a smooth paste

with a little orange flower water; remove from the mortar, place in a basin, mix in with a wooden spoon half a pound of sifted sugar, and two whites of firm Royal Icing, No. 145, lay them out oval on wafer paper, bake of a very light colour in a slack oven.

63. MOIST MACAROONS.

Beat half a pound of blanched Jordan almonds, No. 155, to a paste, with a tablespoonful of orange flower water, put this into a sugar-boiler, No. 421, add three quarters of a pound of sugar, stir over the fire until it strings, let it partly cool, then add two whites of eggs, one ounce of green angelica cut up, two ounces of candied orange peel chopped very fine; lay out in rounds with the biscuit bag, No. 160, on wafer paper, bake in a moderate oven, No. 158.

64. WHITE MACAROONS.

Shred six ounces of blanched, No. 155, Jordan almonds across, add a quarter of a pound of ground almonds, ten ounces of sifted sugar, two whites of eggs, a little essence of noyau; mix the whole together in a basin, lay them out on wafer paper with a dessert spoon, about the size of a walnut, an inch and a half apart, moisten your finger with water and place in the centre, to keep them of a circular form; bake in a moderate oven, of a very light colour.

65. GREEN MACAROONS.

Proceed as for White Macaroons, No. 64, substituting blanched, No. 155, pistachios, instead of almonds.

66. FILBERT MACAROONS.

Blanch, No. 155, half a pound of filbert kernels, pound them to a paste in a mortar with a little white of egg, then

add a pound and a quarter of sifted sugar, and a few drops of essence of almonds; beat well together, have the paste firm, so as to form easily into balls about the size of a walnut, lay on wafer paper, and bake of a light brown.

67. CHOCOLATE MACAROONS.

Mix well, in a basin, three quarters of a pound of ground almonds, one pound and a half of sifted sugar, a little vanilla sugar, No. 157, three whites of eggs, and a quarter of a pound of chocolate, grated; lay them out in the form of short fingers on wafer paper; bake in a very moderate oven.

68. COFFEE MACAROONS.

Mix in a basin one pound of ground almonds with one pound and a half of sifted sugar and three whites of eggs, flavour with essence of coffee; lay out and bake as for No. 67.

69. WAFER MACAROONS.

Cut some wafer paper into ovals with a cutter made for the purpose, then spread each piece of paper with some Macaroon paste, No. 57, strew over with chopped almonds; lay them on arched tins, No. 160, and bake in a moderate oven; when cold, remove from the tins and put by in a canister.

70. ROUT CAKES.

Mix one pound of ground sweet almonds with the same of fine sugar and a little lemon zest, No. 156, form this into a smooth paste with yolks of egg, make into fancy shapes, and decorate with dried cherries, preserved gage, apricot, &c.,

according to fancy ; lay each pattern or design on square pieces of cartridge paper dusted with sugar, let them remain until next day, then bake in a moderate oven, No. 158.

71. ALMOND FAGGOTS.

Make Rout Cake paste, No. 70, roll it out moderately thin, cut into bands two inches wide, cut these into strips, fold a few strips together, so as to represent a faggot of wood, placing one strip of the paste round the centre to form the tie ; place them upon cartridge paper until next day, then bake in a moderate oven, No. 158.

72. ALMOND BIRDS' NESTS.

Form Rout Cake paste, No. 70, into balls the size of walnuts, make an impression or well in the centre by pressure with the handle of the paste-brush, drop three or four white comfits into the nest to represent eggs ; next day, bake ; when cold, pipe a rim of Royal Icing, No. 145, round the rim of the nest, and dip this into very finely chopped pistachios. They have a very pretty effect.

73. ALMOND PASTE WALNUTS.

Have some Rout Cake paste, No. 70, mould the kernels in a walnut mould, No. 160, and place them on cartridge paper ; next mould the shells, and also put these on paper ; next day, bake them off, the shells a good brown tinge, while the kernel can be dried quite pale ; join the half kernels to the half shells with Royal Icing, No. 145, so as to represent a walnut partly open.

74. ALMOND ROCKETS.

Moisten some Rout Cake paste, No. 70, with a little extra yolk of egg, to make it softer, so as to pass through the biscuit syringe, No. 160; cut them into five-inch lengths, place on paper and bake next day.

N.B.—You can form many pretty patterns, according to fancy, with the biscuit syringe.

75. ALMOND TURK'S CAPS.

A quarter of a pound of fine flour, a quarter of a pound of ground almonds, the same of sugar, and a little lemon zest, No. 156; form this into a paste with yolks of eggs, make into ball, roll them in yolk of egg and then in rough sugar; when baked, pipe a large dot of Royal Icing, No. 145, on the top of each, and stick a red cherry kernel comfit on the top of each; then place four fillets of blanched pistachios to lay lengthways from the top, so as to resemble a Turk's cap.

76. FILBERT BISCUITS.

The same mixture as No. 70; roll the paste out, not too thin, cut into lengths three inches in width with a vandyke cutter, No. 160; cut these bands into pieces two inches in width, roll each piece up, introducing a small blanched almond into each of the vandyked ends; press the centre of the paste together with your finger and thumb, when it will have the appearance of two filberts, the vandykes forming the leaves, and the almond, partly buried in the centre, the nut itself; press two of these double nuts together in the centre, and it will then form a bunch of four nuts; then stick a single nut on the top, and the bunch will now consist of five nuts.

Proceed thus with all, lay them on cartridge paper, and bake them next day in a moderate oven.

77. ALMOND CARROTS.

Form some paste, No. 70, into small French carrots, stick a very small piece of wood into the butt end of each, tie a piece of thread to each stick, hang them in the screen to dry until the next day, and bake in a moderate oven; then dip them into glacé icing, No. 147, coloured with vegetable extract, No. 159, hang them up to dry; then take out the small sticks and substitute a slip of angelica, to form the stem, sticking it in with Royal Icing, No. 145.

78. ALMOND TURNIPS.

Proceed as above, with these exceptions, viz.—make the paste into the form of young turnips, and dip them in pure white glacé icing, No. 147.

79. RASPBERRY BISCUITS.

Roll out a piece of Rout paste, No. 70, very thin, spread this with raspberry jam, place a thin layer of paste on the top, and let it stand until next day; then spread smoothly with Royal Icing, No. 145, cut into lengths about three inches long by one in width, and bake these in a moderate oven; the icing will take a sort of fawn colour.

80. ALMOND CRIPS.

Beat half a pound of unblanched almonds in a mortar, with a little orange flower water, until a fine paste; add to this half a pound of sugar, the same of flour, two whole eggs, one yolk,

and the zest, No. 156, of two oranges ; roll this into the shape of a rolling pin, egg it over, and bake on a buttered sheet in a moderate oven. When done, cut it up in thin slices (while hot) and dry them in the oven ; when dried, moisten the edges with Royal Icing, No. 145, dip the moistened part in finely chopped pistachios, and dry them for a few minutes.

81. PISTACHIO AND FILBERT CRIPS.

Proceed with pistachio or filbert crips in the same manner as for Almond Crips, No. 80, with the exception of using the blanched, No. 155, pistachios and filberts whole, and flavour each of these pastes with noyau in lieu of orange flower water.

82. ALMOND ROCKS.

One pound of Jordan almonds blanched, No. 155, cut up thin into fillets and dried in the screen, four yolks of eggs and half a white, one ounce of pounded sugar ; mix the almonds with the eggs and sugar in a basin, lay them out in the form of rocks on wafer paper, bake in a sharp oven for a few minutes ; when done, dry them in the screen for three hours.

83. COCOA-NUT BISCUITS.

Four cocoa-nuts grated, the same weight of pounded sugar, mix with white of egg ; beat the mixture with a wooden spoon to a soft but rather thick paste, lay out with the biscuit bag, No. 160, on wafer paper ; bake in a slow oven.

84. MADRID BISCUITS.

Dissolve two ounces of butter, put into a basin with one ounce of orange zest, No. 156, six yolks of eggs, two table-

spoonfuls of best pale brandy; work these ingredients to a cream with a whisk for about twelve minutes; then add three quarters of a pound of "Oswego prepared corn," and one teaspoonful of Borwick's baking powder; form this quickly into a paste, and make into the form of small twists; lay them on buttered baking sheets, slightly egg them over, and bake in a quick oven, No. 158.

85. WASHINGTON BISCUITS.

Beat in a bowl with a wooden spoon until very light, half a pound of sifted sugar, five yolks of eggs, two ounces of ground almonds, and half a glass of rum; then add two ounces of "Oswego prepared corn," and stir in the five whites of eggs beat stiff; lastly, mix in two ounces of highly dried finely sifted flour; fill the mixture into small round biscuit tins, No. 160, buttered; bake in a moderate oven; when done, spread each with apricot jam, and dip in glacé icing, No. 147, flavoured with curaçoa.

86. APRICOT BISCUITS GLACÉS.

Mask some pieces of square Sponge Biscuits, No. 12, with apricot jam. Boil two pounds of sugar down to a blow, No. 409; add half a glass of noyau, give it another boil for half a minute, remove from the fire, rub the sugar a little at the side of the boiler with a spoon, then dip your apricot biscuits in this with a fork, and lay them on a sieve to set.

87. LIQUEUR WHITE SANDWICH BISCUITS.

Proceed as for No. 42, using glacé icing, No. 147, in lieu of royal icing.

88. LIQUEUR PINK SANDWICH BISCUITS.

Proceed as above, tinging the glacé icing with a little cochineal.

89. LIQUEUR MARBLED SANDWICH BISCUITS.

Proceed as for No. 87; when completed, imitate the veins of marble on the glacé icing (before it sets, and before you cut it into lengths) with a wooden skewer dipped in cochineal, and very delicately handled; then, with another skewer, trace a few light veins with some diluted burnt sugar; it will have a very pretty appearance.

N.B.—This must be done in a very light and artistic manner; if the veins are done too heavy, it will produce a vulgar effect, which all true artistes endeavour to avoid.

90. CHOCOLATE SANDWICH BISCUITS.

Proceed as for No. 87, using chocolate icing, No. 148, in lieu of glacé icing.

91. CAPTAIN'S BISCUITS.

Take one pound and a half of flour, and about three ounces of fresh butter, make a well in the centre, add a small pinch of salt, mix up very stiff with milk and water (half of each), work it well, let it stand for two hours, break it smooth with the biscuit break, No. 160, or rolling pin; divide this into fourteen equal parts, tighten these into the form of balls, roll these round from the centre of the ball with a bulging (not a straight) rolling pin, until the biscuit is formed, a little thinner

in the centre than the sides; dock them on both sides with the biscuit docker, No. 160; bake on tins in a sharp oven.

N.B.—If you have a brick oven, the biscuits are best baked on the plain tiles.

92. THIN CAPTAIN'S BISCUITS.

Mixture the same as for Captain's Biscuits, No. 91; only adding a little more butter, moulding into very small balls,⁴ and rolling out thin; dock and bake in a sharp oven.

93. ABERNETHY BISCUITS.

Proceed exactly the same as for Captain's Biscuits, No. 91, with these exceptions: adding two ounces of pounded sugar, a few caraway seeds, and roll the backs over the biscuit crimper, No. 160, in two directions, so as to form crossbars; dock and bake in a sharp oven.

94. COFFEE BISCUITS, PLAIN.

Mix three quarters of a pound of fine flour with a quarter of a pound of "Oswego prepared corn," three ounces of pounded sugar, and a few caraway seeds; form this into a stiff paste with a little milk and cream mixed, break it smooth, roll them out thin, cut out with a coffee biscuit cutter, No. 160, put on a baking sheet, and bake in a sharp oven.

95. NELSON'S BALLS.

Take three pounds of flour, half a pound of sifted sugar, the same of butter, and a little essence of lemon; mix this up very stiff with milk, put it in a cloth for half an hour, then break it smooth with a biscuit break, No. 160, or rolling pin;

mould them into small balls about the size of a walnut with your fingers, bake in a rather quick oven, and put into the screen to dry.

96. FINGER BISCUITS, PLAIN.

Proceed with mixture as for Nelson's Balls, No. 95, but do not make the paste quite so stiff; roll and cut them in five inch lengths, put them even and carefully on a baking sheet, bake in a hot oven, and place in the screen to dry.

97. AMERICAN BISCUITS, PLAIN.

Proceed as for Nelson's Balls, No. 95; stamp each biscuit on the biscuit crimper, No. 160; dock with an American biscuit docker, No. 160, and bake in a quick oven, No. 158.

98. CRACKNEL BISCUITS.

Take three pounds and a half of flour, a little salt, one ounce of carbonate of soda, half a teaspoonful of Borwick's baking powder, two ounces of fresh butter, and three ounces of sugar; mix this well together, make a well in the centre, and put therein about fifteen eggs; form this into a firm smooth paste, put in a cloth for five hours, roll out rather less than a quarter of an inch, stamp them out with a leaf cutter, No. 160, dock them over with the biscuit docker, No. 160, drop them into boiling water, and simmer until they rise to the surface; then put into cold water, remove from this to a cloth, brush them over with a little white of egg, broke up; place on a baking sheet, and bake in a quick oven for about twelve minutes.

99. BRIGHTON BISCUITS.

Take one pound and a quarter of flour, half a pound of sifted sugar, one pound and a half of fresh butter, one teaspoonful of Borwick's baking powder, a few caraway seeds, and a little essence of lemon; form this into a firm paste with milk, roll out immediately, cut and dock them with a cutter docker, No. 160; place on baking sheets, and bake in a quick oven.

N.B.—Brighton Biscuit Pudding, No. 52, MASSEY & SON'S COMPREHENSIVE PUDDING BOOK.

100. ROCKET, OR WALNUT BISCUITS.

Mix one pound and a quarter of flour with one pound and ten ounces of butter, the same of sifted sugar, a little lemon zest, No. 156, a teaspoonful of carbonate of soda, half a teaspoonful of Borwick's baking powder, and about three whole eggs; divide this paste, make the portion for the rockets a little softer with egg, put it into a biscuit syringe forcer, No. 160, force and cut into about five inch lengths, place them carefully on cartridge paper, and bake in a quick oven. With the other portion of the paste, use walnut mould, No. 160, and finish as for Almond Walnut Biscuits, No. 73.

101. NURSERY BISCUITS.

Make a ferment, No. 119, of one and a half ounce of German yeast with a little flour and luke-warm water; when ready, add six ounces of dissolved butter, the same of powdered sugar, and three pints of luke-warm milk; form this into a firm smooth dough with finely sifted flour, let it rise in a

basin, then knead it well, and mould them with your hands as for Buns, No. 124; make them rather smaller than a billiard-ball, press them a little at the top, prove them well, brush them over slightly with milk, prick each one five times with a larding pin or skewer, bake in a quick oven; when cold, dry well in the screen until quite crisp. When wanted for use, put one in a basin, pour boiling water over, and the biscuit will swell up; then pour the water off, add a very little sugar, beat up with a fork, and it is then ready for use.

N.B.—Farrer's Milk Biscuit Nursery Pudding, No. 44,
MASSEY & SON'S COMPREHENSIVE PUDDING BOOK.

102. ROYAL BISCUITS.

Take one pound of butter, the same of sifted sugar, one pound and a quarter of flour, one pound and a half of currants, and a little lemon zest, No. 156; form this into a paste with about eight whole eggs, roll it out, cut it with a round cutter, egg them over, and strew a few chopped and blanched, No. 155, almonds and orange peel mixed; bake in a moderate oven.

103. PLAIN BISCUITS.

Add one ounce of butter, with a little salt and luke-warm water, to half a pound of flour; form this into a smooth paste, roll it out thin, stamp out with a middling size round cutter, put on slightly buttered baking sheets, bake six or seven minutes in a quick oven. These biscuits are quickly made without much preparation.

104. RUSKS, PLAIN.

Make a dough of one pound and a quarter of flour, two ounces of sifted sugar, the same of butter, one ounce of

German yeast, a little salt, and a little milk; proceed as for Fancy Bread, No. 133, divide it in lengths, put them on a buttered baking sheet; prove, and bake in a quick oven. When cold, cut into slices, place on a baking sheet, put in a sharp oven, and brown on both sides; keep in canisters for use.

105. OAT CAKE.

Form some best Scotch oatmeal into a firm paste with cold water and a little salt; roll this out (not *too* thin), cut into triangular shapes, slightly bake them on the girdle, No. 160, and dry them in front of the fire, so as to curl the cakes up a little.

106. SAVOY CAKE, COLD METHOD.

One pound of sugar, three quarters of a pound of flour, ten eggs, and the zest of a lemon, No. 156. Beat up the eggs, sugar, and zest, together in one of Griffith's patent whisks, turning the handle for about five or six minutes; remove the whisk, and stir the flour in lightly with a wooden spoon; put the mixture into a Savoy cake mould, No. 160, the interior of which has been brushed over with clarified butter mixed with a very little flour, the mould then dusted with sugar, and a buttered double paper band fastened round the top; bake in a moderate oven.

N.B.—For Griffith's Patent Whisk, see advertisement.

107. SAVOY CAKE, HOT METHOD.

The ingredients, moulding, and baking, the same as No. 106; but make as for Savoy Biscuits, hot method, No. 6.

108. MELON CAKE.

Make a Savoy Cake mixture, No. 106, and half fill a prepared (No. 106) melon mould, No. 160, bake in a moderate oven. Next day, mask the cake over with Royal Icing, No. 145, and roll it in very rough sugar; when set, colour one side with extract of spinach, No. 152, and the other with a light infusion of saffron, No. 153, imitating the shades of a ripe melon; stick on the top a stalk made of Rout Cake paste, No. 70, shaded, and a large artificial leaf. To do this cake well requires a little practice and a good deal of taste.

109. ALMOND CAKE.

Take half a pound of sugar, five ounces of ground sweet almonds, a pint of yolks, seven whites of eggs, and six ounces of flour; mix the same as Royal Hearts, No. 34, put the mixture into a prepared Savoy Cake mould, No. 106, only omitting the sugar in the preparation for coating the mould.

110. OSWEGO CAKE.

Mix the yolks of seven eggs in a basin with three quarters of a pound of sifted sugar, with a wooden spoon until light; beat the whites stiff, mix lightly together, flavour with lemon zest, No. 156; lastly, stir in six ounces of "Oswego prepared corn," and half an ounce of Borwick's baking powder; put into a prepared Savoy Cake mould, No. 106, bake in a moderate oven.

111. VENICE CAKE.

The same mixture as Genoa Cake, No. 23, bake in a plain round copper mould previously buttered; when done, pipe a

design on it with Royal Icing, No. 145, in a light and artistic manner.

112. POUND CAKES.

Beat up one pound of fresh butter to a cream with a wooden spoon, then the same of sifted sugar, and a little lemon zest, No. 156, add ten eggs (two at a time), and lastly, stir in one pound and a quarter of flour; put into papered hoops, No. 160. You can add either currants, citron, or caraway seeds to taste; bake on papered sheets in a moderate oven.

113. MADEIRA CAKES.

Beat up with a whisk until quite light six eggs, half a pound of sugar, and a little lemon zest, No. 156; when well beat, add a quarter of a pound of fresh butter (slightly melted), and half a pound of flour. Put this into a round cake hoop papered, No. 160, place on the top of the cake three slices of citron cut thin, dust a little sugar over the top, and bake in a moderate oven.

114. BORDEAUX CAKE.

Make a sheet of Genoa Cake, No. 23, cut three rounds about six inches across, mask each layer with apricot jam, stick the rounds together, trim the sides smooth with a knife, pipe a pretty design on the top with Royal Icing, No. 145, introducing red currant jelly with the paper cornet in the same manner, according to fancy.

115. SCOTCH CAKE.

One pound of butter, the same of sugar, and the same of flour, ten eggs, a quarter of a pound of citron cut up, and a little

lemon zest, No. 156; mix this as Pound Cake, No. 112, beat this up very light, put it into five-inch square tins lined with foolscap paper; fill about three parts full, bake in a moderate oven, and when done stick caraway comfits over the top.

116. YEAST, OR LUNCHEON CAKE.

One pound and a half of flour, half a pound of butter, the same of sugar, one ounce of German yeast, six ounces of currants, a quarter of a pound of mixed peel cut fine, and a little lemon zest, No. 156; proceed as for Buns, No. 124, put the mixture into a plain round buttered cake tin, No. 160. Seed Cake the same, omitting the fruits and adding a few caraway seeds; bake in a moderate oven.

117. RICE CAKE.

Mix three quarters of a pound of sifted sugar, the yolks of eight eggs, a little orange zest, No. 156, and a pinch of salt, with a wooden spoon until perfectly smooth and light, add the whites whipt, mix in lightly; then stir in six ounces of ground rice, put it into a prepared Savoy Cake mould, No. 106, about three parts full, bake in a moderate oven.

118. GINGERBREAD CAKE.

Stir one pound of butter to a cream with a wooden spoon, add three quarters of a pound of sugar, and then eight eggs (one at a time); stir in three quarters of a pound of treacle with two ounces of ground ginger, one ounce of mixed spice, and lastly, one pound and a half of flour, with two teaspoonfuls of Borwick's baking powder; bake in round papered hoops, No. 160, half filled; bake them in a moderate oven.

119. SAVARIN.

Weigh one pound and a half of flour, mix one ounce and a half of German yeast in a basin with a little luke-warm water and a little flour, to the consistency of cream, put this sponge on the kitchen screen to rise; then melt fourteen ounces of butter to a sort of cream, beat this with the flour, eight whole eggs and five yolks, a quarter of a pound of sugar, and a little salt, to a smooth paste.

Then beat in the sponge, cover over with a cloth, and let it rise in a basin on the kitchen table; when well risen, put into a Baba mould, No. 160, brushed over the interior with clarified butter, tie a buttered double paper band round the top, only fill the mould three parts full; put on a baking sheet on a bed of salt, to prevent the bottom from burning; bake in a moderate oven, No. 158.

120. BABA.

The same as Savarin, No. 119, only adding lightly half a pound of dried cherries, apricot, and greengage, soaked in brandy or liqueur just before putting in the mixture.

121. TO MAKE A WEDDING CAKE.

Two pounds and three quarters of butter, three pounds of the best moist sugar, three pounds of flour, one pound of ground almonds, seven pounds of currants, one pound and a half of orange, lemon, and citron peel, one ounce and a half of mixed spice, the zest of three lemons, No. 156, thirty eggs, and half a pint of brandy. Paper a large wedding cake hoop in the following manner, viz., twist a double paper tight across the bottom of the hoop, in the same manner that a paper is

often twisted across the top of a jam pot in the kitchen for the convenience of the moment; then put several bands of paper round the interior of the hoop, quite even; put this on a baking sheet likewise covered with several sheets of paper; when this is arranged put the cake mixture in, smoothing the top off very carefully with a knife. The process of making is as follows:—Stir the butter to a cream with your hand, in a large pan; add the sugar, and stir in well until it becomes light (in a moderately warm place); add the eggs (three or four at a time), then the fruit and almonds, and, lastly, the flour and brandy.

This mixture will make what is generally known as a four guinea cake: it will take from eight to nine hours baking, in a steady, solid heated oven.

122. TWELFTH CAKE.

Make a cake, No. 121, or a plainer mixture would do for this purpose; trim and ice it neatly, as for Wedding Cake, No. 142, omitting the almond icing; ornament it according to fancy with a comic figure in the centre, and bonbons, liqueur ornaments, &c. (which get at the confectioner's), round; fasten them with Royal Icing, No. 145, introducing a little artistic piping in coloured icing between the ornaments.

123. BORWICK'S PLUM CAKE.

One pound of flour, a teaspoonful and a half of Borwick's baking powder, a little salt, quarter of a pound each of butter, sugar, and currants, two eggs, and half a pint of milk.

124. PLAIN BUNS.

One pound and a half of flour, five ounces of butter, the same of pounded sugar, and one ounce and a half of German

yeast; set a sponge with the yeast, viz., mix it with a little tepid water and a little flour, for a quarter of an hour; then add the sponge to the above mixture, work it smooth with your hand, replace it in the basin to rise for about two hours, mould them into the form of balls, place on slightly buttered baking sheets, prove them light, and bake off in a sharp oven.

N.B.—Currant or seed buns can be made with the same mixture.

125. BATH BUNS.

Half an ounce of German yeast made into a sponge, No. 124, half a pound of flour, quarter of a pound of butter; mix the whole lightly together with six yolks of eggs and a little milk; when proved and ready, work in a quarter of a pound of rough broken loaf sugar, lay them out on a buttered baking sheet in the shape of a rock, put a few comfits on the top of each, and bake in a sharp oven.

126. CROSS BUNS.

Proceed as for Plain Buns, No. 124, adding a little ground coriander seed; make a cross on the top of each bun with the back of a knife, or with a tin made on purpose; this must be done before baking.

127. BRIOCHE.

One pound and a quarter of sifted flour: use four ounces of the flour with three quarters of an ounce of German yeast, and a little salt with diluted luke-warm water, to form a sponge; form it smooth, but not too soft, dust the top over with flour, cover with a napkin, put this on the top of the screen or

kitchen table, according to the heat of the place ; when well risen, put the remainder of the flour on the slab or table ; add ten ounces of butter slightly creamed, a very little powdered sugar, and a pinch of salt ; mix this well together with the sponge and about six eggs, beat it well up with the hand, gather it up in the basin, dust with flour, and place upon the kitchen table to rise ; butter a large round plain or Baba mould, No. 160 ; fill a little more than half full ; let it rise in the mould gradually, and bake in a moderate oven.

N.B.—The whole process of making and baking will not take more than from three to four hours.

128. SMALL BREAKFAST BRIOCHE.

One pound and a half of sifted flour, ten ounces of butter, one ounce of pounded sugar, a pinch of salt, one ounce of German yeast, four whole eggs and five yolks ; mix the same as Brioche, No. 127, mould them into balls, which place on buttered baking sheets in the form of buns ; egg them over, make a hole in the top of each with your thumb, place in this a little ball of brioche, about the size of a walnut, egg these over likewise ; let them rise a little ; bake in a quick oven.

129. MILK ROLLS.

Proceed as for Fancy Bread, No. 133, using milk in lieu of water ; mould them round and place in roll tins, No. 160 ; prove, and bake in a sharp oven.

130. GERMAN ROLLS.

Make a sponge, No. 124, of two ounces of German yeast ; add this to three pounds of flour, half a pound of butter, seven

eggs, and milk, to form into an elastic dough; prove it in the usual manner, then mould into neat smooth rolls; place them on a baking sheet, prove, egg them over, and bake in a sharp oven.

131. ITALIAN ROLLS.

Set a sponge, No. 124, with one ounce and a half of German yeast; add it to two pounds and a half of flour, half a pound of butter melted, three parts of a pint of cream, two ounces of sifted sugar, and nine yolks of eggs; form this into a smooth dough with a little extra milk; when proved, mould and put into roll tins, No. 160, and bake in a quick oven.

132. TO MAKE BREAD.

Make a ferment with a quart of patent yeast, No. 138; put a bushel of flour in a trough, make a hollow, put therein the above ferment and one quart of tepid water; mix this with some of the flour quite smooth, about the consistence of double cream, shake flour over this, and cover over with a cloth for the sponge to rise; when well risen, put in half a handful of salt, mix all together with luke-warm water into a compact tough dough, put a cloth over it to keep it warm; in about half an hour knead it well, cover it again with the cloth, and in another hour it will be ready for use. Have your oven a good solid heat, divide the dough into two or four-pound loaves, mould them smooth and quickly, and either bake them in tins or the bottom of the oven; keep the door closed on your bread; the four-pound loaves will take about two hours and a quarter, the two-pound loaves, of course, less in proportion.

N.B.—The above receipt can be made with a pint of good

brewer's yeast, but the authors approve of the patent yeast, as it is very often difficult to get good yeast in the country.

133. FANCY BREAD.

Two pounds and a half of flour ; add to this the sponge, No. 124, of two ounces of German yeast, a quarter of a pound of fresh butter melted, a little salt, and luke-warm water, sufficient to form a dough ; knead it well when proved, make it into twists or any shape according to fancy, put upon slightly buttered baking sheets as usual, let them stand to prove a little before baking, slightly brush them over with milk and egg, and bake in a sharp oven.

134. BORWICK'S BREAD WITHOUT YEAST.

To every pound of flour add a teaspoonful of Borwick's baking powder, with a little salt, and thoroughly mix while in a dry state ; then pour on gradually about half a pint of cold water, or milk and water, mixing quickly but thoroughly into a dough of the usual consistence, taking care not to knead it more than is necessary to mix it perfectly ; make it into small loaves, which must be immediately put into a quick oven.

135. YORKSHIRE CAKE.

Rub a quarter of a pound of butter into two pounds and a quarter of flour, make a sort of well in the centre of the flour, put into the well three eggs, one ounce and a half of German yeast sponge, No. 124, a very little powdered sugar, and a pinch of salt ; form this into a smooth dough, mould about the size of large cricket balls, place them in tin Yorkshire cake rims, No. 160, prove and bake ; when done, split them in halves, butter them over, cut them across, send up for breakfast ; or, when the cake is cold, it can be toasted.

136. MUFFINS.

Put one pound and a half of flour into a basin, make a hollow in the centre, add therein one ounce of German yeast sponge, No. 124, and a pinch of salt; let it rise, then form into a soft dough with half milk and water, let it rise in the basin, and beat it smooth; have ready a tray spread with flour about two inches and a half thick, make impressions in the flour with a smooth breakfast cup, take portions of the light dough out with a large spoon, and put them in the flour impressions *to rise*; have a large girdle, No. 160, make it hot, lift the muffins out of the flour and put on the girdle or muffin stone; let them bake for a few minutes, pass the palate knife, No. 160, under, turn them over on the other side, and bake likewise, keeping them of a light colour.

137. CRUMPETS.

Make a batter of two pounds and a quarter of flour, with about a quart of milk, one ounce of German yeast sponge, No. 124, and half a teaspoonful of salt; when mixed smooth and well risen, have your girdle, No. 160, ready hot and slightly greased with clarified butter; place on the girdle the crumpet tins, No. 160, greased likewise; take up carefully a gravyspoonful of the light mixture and drop into each tin, bake sharp over the hot plate, pass the palate knife, No. 160, under, and turn them quickly over, brown on the other side, and they will be done in a few minutes.

138. TO MAKE PATENT YEAST.

Take half a peck of ground malt, and half a pound of good hops; boil the hops in two gallons of water for two hours

stirring occasionally: when strained off, put one gallon of water more to the hops for second mash. When the first hop liquor is at 160 degrees, put in the malt, stirring occasionally; at the end of two hours strain it off, and strain the second hot liquor at 175 degrees upon the grains; let that remain two hours, then mix the first and second liquors together, and when at 70 degrees mix in well a pint and a half of *ready-made patent yeast*, let it ferment for twelve hours, and, when ready, cork down for use.

139. YEAST FERMENT FOR BREAD.

Boil three pounds of potatoes, mash them up, stir in half a pound of flour reduced to the consistence of thick cream with cold water; when as warm as new milk, stir in well a pint of Patent Yeast, No. 138, let it work for twelve hours, and it is then ready to make sponge for bread.

140. WAFERS.

Mix in a basin with a wooden spoon half a pound of flour, a quarter of a pound of sifted sugar, one ounce and a half of butter smoothly melted, three yolks of eggs, a tablespoonful of orange flower water, and a little new milk, to the consistence of cream. Heat the wafer irons, No. 160, regular, grease the impressions with a piece of mutton suet, pour a tablespoonful of the batter on one side of the impression, close the irons quickly, pass them each side over the charcoal, if required, scrape off the superfluous batter round the edges with a knife, open the irons and roll the wafer on a round wooden stick; put by in tin canisters, in a very dry place.

N.B.—The first two or three wafers will, no doubt, be burnt and spoiled, until you can regulate the heat of the irons; a

little practice will materially assist judgment in the making of wafers.

141. ROCK SUGAR.

Boil two pounds of sugar to a caramel, No. 408, omitting the lemon juice ; remove from the fire, and stir in a good teaspoonful of Royal Icing, No. 145, quickly, with a wooden spoon. It will rise to the top, and then go down again ; keep stirring, and, as it is about to rise the second time, pour it into a square case made of strong cartridge paper, holding the hot pan over the top as it rises in the case.

N.B.—The cases must be from four to five inches high. Pink Rock Sugar can be made by colouring the icing with cochineal. To dish, after taking the paper off the blocks of rock sugar, cut them with a saw into square lengths, and dish in cross pieces, pink and white alternately.

142. TO ORNAMENT A WEDDING CAKE.

Make a cake, No. 121 ; when cold, trim it neatly round the sides and top with a sharp kitchen knife until nice and even ; make an almond icing, No. 143, for the top of the cake ; when this is set, spread the cake over thinly with Royal icing, No. 145 ; when set, give it a second coat of icing, spreading it over with a palate knife, No. 160, and smoothing it off even at the top and sides, using a swivel stand, No. 159, for the purpose. In ornamenting a wedding cake, the side is sometimes masked with a delicate pink icing, but not always. Make a centre piece, somewhat in the shape of a drum, with cartridge paper and icing ; make a smaller one in the same style to stand on the top of the first (they should each be about three

inches high); mask them with icing and stick together one above the other, and place a gum paste vase containing orange blossoms, &c. (which procure at the confectioner's) on the top.

Gum paste medallions, containing the initials, &c., may be stuck round the cake or drums. As to the ornamenting of this *foundation*, it depends entirely upon the good taste and practice of the artiste in the use of the cornet, No. 160; a cake may be almost entirely covered with *bought* ornaments, such as doves and gum paste flowers on brass springs, but, excepting for the vase and medallions, &c., the less gum paste used the better; it is never considered so artistic. With the exception of a very delicate pink (if approved), for *groundwork only*, colours should be particularly avoided.

143. ALMOND ICING.

Two pounds and a half of sweet almonds, ground, and two pounds and a half of lump sugar; make a syrup, and boil the sugar to a blow, No. 409, then stir in the ground almonds and two tablespoonfuls of orange flower water; put this on the top of the cake, and make it smooth with your hand and a dust of sugar flush to the edge. This operation must be done very quickly, as it will very soon set and become unmanageable. This will ice a good-sized cake.

144. TO ORNAMENT A SAVOY CAKE.

Mask the cake over with a glacé icing made in the following manner:—Mix in a jar some icing sugar, No. 159, with any light liqueur, and a *little* water, to the consistence of cream; colour *lightly* with cochineal, No. 154; then pipe the cake in an artistic manner with the cornet, No. 160, and Royal Icing, No. 145.

145. ROYAL ICING FOR CAKES.

Put three whites of eggs into a round-bottomed basin, add sufficient icing sugar, No. 159, to form it into a rather stiff batter; work it well with a *new* wooden spoon, adding about two teaspoonfuls of lemon juice, until it is firm enough for the spoon to stand upright in it. When a smaller quantity is required, one white can be beat up in a clean jam pot, with the handle of an iron spoon.

N.B.—The mixture should be beat until *light* and stiff, and not made into a pudding, and thus rendered heavy by a *superabundance* of sugar.

146. BISCUITS DECORATED WITH PIPING.

Pipe with the cornet, No. 160, in Royal Icing, No. 145, some square pieces of Genoa Cake, No. 23, in various patterns, according to fancy—such as a rose, a bunch of grapes, a bird a tulip, a flying cupid, or any other design for the centre, and a fancy frame to enclose it. The Genoa cake may be masked previous to piping, then with glacé icing, No. 147, pink, or chocolate icing, No. 148, which will show the piping off with a very good effect. The smooth parts of Savoy biscuits or drops can also be decorated.

147. TO GLACÉ BISCUITS WITH LIQUEUR
ICING.

Mix maraschino, noyau, curaçoa, rum, or any other liqueur with icing sugar, No. 159, as for ornamented Savoy Cake, No. 144, cut your biscuits into convenient pieces, mask them over and decorate with piping, No. 146.

148. CHOCOLATE ICING FOR BISCUITS.

Scrape three fillets of chocolate, put it into a copper sugar boiler, No. 421, melt it at the corner of the stove ; have ready two pounds of sugar made into a strong syrup, and boiled down to a blow, No. 409 ; pour this over the chocolate, mix in quickly with a spoon, taking care not to grain it ; dip your biscuits into this, and lay them on the back of a wicker sieve to dry.

149. TO CHOCOLATE A SAVOY CAKE.

Prepare the icing as for No. 148, mask the cake with this, and ornament in an artistic manner with piping, No. 160, in Royal Icing, No. 145.

150. TO CHOCOLATE RATAFIAS.

Make some large ratafias the size of macaroons ; spread the flat part of each with a little melted chocolate, pipe some design in Royal Icing, No. 145, with a cornet, No. 160, on each biscuit.

151. COFFEE ICING FOR CAKES.

Make a very strong decoction of coffee, mix it with some fine icing sugar, No. 159, as for glacé icing, No. 147 ; spread this over your biscuits, and cut into shapes according to fancy.

152. SPINACH EXTRACT.

Thoroughly wash half a sieve of spinach, drain the water from it, pound it immediately to a pulp in a mortar ; put this on the back of a sieve and press all the juice out, which put

into a copper sugar boiler, No. 421, with a pinch of salt; stir it on the fire with a new wooden spoon until it curdles, throw it on the back of a hair sieve, to drain off all the superfluous moisture; then pass the green residue or extract through the sieve, mix it with half the quantity of pounded sugar and a little spirits of wine, and put by for use in a bottle.

153. EXTRACT OF SAFFRON.

Put a little saffron into a small jam pot, pour a *little* boiling water over to draw the colour, and strain off for immediate use.

154. COCHINEAL.

Bruise one ounce of cochineal in a mortar until very fine, put it into a copper sugar boiler, No. 421, then add half an ounce of roach alum pounded fine, and half an ounce of salts of wormwood; pour over this a pint of filtered water; bring this up to a boil, simmer for one or two minutes; then remove from the fire, and stir in one ounce of cream of tartar with a clean wooden spoon, filter it through a small thick flannel bag into a round bottom basin.

Next, boil a quarter of a pound of sugar to a slight caramel, No. 408, pour the cochineal over this, leaving out the *sediment*, mix and give it a boil for a minute, add a little spirits of wine, and bottle off for use.

155. TO BLANCH ALMONDS, PISTACHIOS, ETC.

Boil over the fire some water, with a pinch of salt; when boiling, throw in your almonds or pistachios, etc.; in little more than a minute, the skins, if tried, will come off freely;

remove from the fire, throw on a sieve, pour cold water over them, and skin or blanch.

156. ZEST OF ORANGE OR LEMON FOR BISCUITS, ETC.

Rub an orange all equally over on the rough part of a rather large lump of loaf sugar; scrape this off the sugar with a knife, and use as directed. proceed the same for lemon zest.

157. VANILLA SUGAR FOR BISCUITS, ETC.

Cut up three sticks of vanilla into small pieces; pound in a mortar with a quarter of a pound of lump sugar; pass it through a hair sieve, then beat the dregs with a quarter of a pound more of lump sugar, which pass as before; put into a canister for use.

158 DEGREES OF THE OVEN.

If a brick oven heat thoroughly with coal or wood, according to construction, if made for coal, the damper will be on one side and the furnace on the other, so that the flame plays right round the oven; if constructed for wood, it must be heated to a good solid heat, with wood burnt in the *interior* of the oven, and then well cleaned out with what the bakers call a scuffle, No. 160. As to the degrees of the oven, the laborious explanations, and number of them, as given in some works, may well be reduced to three, *viz.*:—*Sharp* or *quick*, as named in receipts; the second degree, *moderate*, as used for large or solid articles, as wedding cakes, &c.; then *slack* or *cool*. There are many families where there is only an iron oven; biscuits, &c., may be baked very well in them with due

care. There are many sorts of ovens, but a good thick cast iron one, set with a furnace, will be as sure as any. Gas ovens require great care and management.

N.B.—These rules do not apply to the ovens attached to the new patent enclosed ranges, as they are not fit for the use of culinary artistes. The enclosed stoves profess to do everything at once; but if the oven is required to be *hot*, the hot plate must be cool and *vice versâ*; *one fire*, although it consumes as much coal as a manufacturing furnace, will not heat the *various parts* of an enclosed range to *perfection* at the *same time*; in a first-class *cuisine* this is absolutely required: hence the objection to the ovens,—the fire is required for other purposes at the *same time*, therefore, for that reason, the *ovens* are not to be *depended on*. As to the other objections, viz.:—for roasting, the hot plate, &c., we cannot enter upon them here, as our subject consists only of Biscuits, &c.

159. HINTS ON BISCUITS, &c.

Fresh butter and the best white sugar should be used, unless otherwise expressed in the receipts. Eggs should be used with great care, as a single bad one will spoil a whole mixture. There is no necessity for pounding whole almonds for biscuits; use ground almonds; should there be any difficulty in obtaining them, get from the confectioner's. Vegetable colours of all shades for culinary purposes are to be obtained at the first-class Italian warehouses. Essences are very good, but must be used with care, so as not to overdo it: observe the old proverb in this case, viz.: "Enough is as good as a feast."

Our *new* ALEXANDRA BOUQUET STANDS, as used before the Prince and Princess of Wales, in 1863, form very elegant,

novel, and artistic stands for Biscuits, Compotes, &c.; many thousand changes can be made with them (see advertisement at end of book). Fondue cases are crimped paper cases, procurable at all first-class stationers. A swivel stand, on the same principle as a music stool, is the most convenient stand for ornamenting wedding cakes. Be careful in *proving* dough before the fire not to overheat it. Icing sugar is passed through a lawn or silk sieve, but can be bought ready prepared very cheap.

160. UTENSILS FOR BISCUITS.

AMERICAN BISCUIT STAMP. This is a round stamp with a wooden handle; the stamp has the word *American* impressed thereon, and has also fine spikes. The American paste, No. 97, is formed into balls; these balls are placed upon the biscuit crimping board, and then pressed into a biscuit with the American stamper.

BABA MOULD. The same as Savoy mould, only larger; a bold style of ornament is preferable.

BISCUIT BAG. This is a bag formed with either a clean bullock's bladder or a sort of cloth used for the purpose; the bag terminates in a tin funnel, large, middling, or small, as per receipt; the mixture is put into this bag and forced through the funnel according to directions.

BISCUIT DOCKER. This is a round piece of wood with a flat bottom; the bottom is armed with metal spikes to prick the biscuits when stamped upon them: its use is to prevent air bladders in the biscuits.

BISCUIT BREAK. This is a kind of wooden lever, fastened at one end by a sort of connecting hook to the table; by its

use a powerful pressure can be brought upon stiff biscuit paste. An improved break, somewhat similar in principle to the *wringing machine* used by laundresses, is to be obtained.

BISCUIT CRIMPING BOARD. This is a board corrugated in somewhat the same manner as a butter pat.

BAKING SHEETS. These are of various kinds. The principal are, first, a plain square sheet of iron, with a small piece cut out near the front edge, to use as a handle when *cool*; second, a square sheet of iron turned up at the sides; and, third, made in the same shape as the second, but composed of copper *tinned* on the inside; this is used principally for baking batters. These copper sheets are made with the edges from a quarter of an inch to two inches or more in height.

BAKING SHEET HOLDERS are pieces of thick carpet or cloth, about half a square foot; these are held one in each hand, to hold hot baking sheets with.

BREAD TINS. These hardly require explanation; they are of an oblong square shape, smaller at the bottom than the top and of all sizes.

COFFEE BISCUIT CUTTER. This is a sort of oblong docker with a cutter attached, four inches by one and a half.

CRACKNEL BISCUIT LEAF CUTTER. This is a tin cutter in the form of a leaf, three inches in diameter.

COPPER BOWL. This is a sort of copper basin, with a ring attached to hang up when not wanted; it is often required for biscuits.

CORNET. This is a piece of stout foolscap paper, formed into a tapering cone with a *very* small hole at the end, which

(if required) can be cut larger with a pair of sharp scissors ; a pin passed through this cone fastens it securely together ; about a good teaspoonful of Royal Icing, No. 145, is then dropped in the paper bag, and the top then closed over ; hold it in the right hand, and press the top part with the thumb, and in this manner propel the icing through the small hole on to whatever you wish to decorate ; this must be done with judgment, and in an artistic manner.

There are ornamental tin funnels of various patterns for piping ; when using these, make the paper cornets with a hole nearly a quarter of an inch in width, and drop the tin design funnel into it, and then proceed as above. Great practice alone will enable any one to use the cornet to perfection, as it is an art in itself.

CRUMPET TINS. These are tin hoops about three-quarters of an inch in height, and the usual diameter of a crumpet.

FANCY SMALL MOULDS. These are a sort of miniature Savoy cake moulds ; there are a great variety.

GIRDLE. This is a sort of round iron baking sheet, with an iron handle over the top from side to side ; a hook is attached to the handle by which it is sometimes suspended.

PALATE KNIFE. This is a very thin and broad blunt flexible knife ; it is useful for many purposes.

PESTLE AND MORTAR. This hardly requires explanation ; it is a solid marble basin with a rounded rammer of the same material, with a wooden handle : a rather larger sized mortar set in a block of wood, and with a long handle to the pestle, which is guided by being run into a fixed ring set in the wall, is the most useful sort. A small, or what is called an apothecary's mortar, is not of much use in the kitchen or still-room.

QUEEN'S HEART TINS. These are small tin moulds in the shape of hearts, about three quarters of an inch in height.

ROLL TINS. These are the same as wafer macaroon tins, only *reversed*, the rolls being baked *in* them. There are other tins in the form of cups on a small baking sheet.

ROYAL HEART TINS. These are tin frames in the shape of a heart, about an inch and three quarters in height.

RUSK FRAMES. These are tin frames about three inches and a half across, three inches in height, and about a foot long.

SPONGE BISCUIT FRAMES. These are a sort of small tin oblong mould, narrower at the bottom than the top; they are connected together, half a dozen or more in a row.

SYRINGE FORCER. This is a tin tube about a foot long and two or three inches diameter. It has a ledge round the interior of the bottom edge; on this ledge a *loose* tin, the size of the funnel, is placed; this tin has a star stamped out in the centre. The paste is put into this tube, and forced out through the star with a sort of wooden plug or piston which fits the tube; the paste will come out in the shape of a star corrugated rope, which being cut into lengths, according to recipe, forms the biscuits. The pattern tins are removable, and a variety of star or other pattern biscuits may thus be obtained.

SAVOY MOULD. This is an ornamental round copper mould, seldom less than eight inches in height, and about five across.

SIEVES. These consist of, viz., wire, hair, lawn or silk, and wicker. There is also a very useful compound sieve, called the "Drum Sieve."

SQUARE TINS FOR GENEVA CAKES. These are square tin

frames, about one inch in height and two inches across. These are used for Geneva cakes, brown bread biscuits, &c.

SCUFFLE. This is nothing but a mop, but one of the roughest and most straggling sort; a *genteel* mop would not do the business so effectually.

TIN MELON MOULD. This is a mould in the shape of a melon, in two parts, with a vent in the upper division.

TIN POUND CAKE HOOPS. These are tin cake hoops, about five inches diameter and two and a half in height.

VANDYKE TINS. These are tins made in the form of vandykes, about half a dozen rows in each tin; about three or four biscuits are forced into each row with the biscuit bag. The shape of the biscuits, when baked, will resemble *divisions* of oranges.

VANDYKE FILBERT CUTTER. This is a tin cutter nearly nine inches in length, and in vandykes about an inch or a little less in width.

WAFER IRONS. These are somewhat in the shape of a pair of tongs, with a couple of engraved iron plates at the ends. It also has a very simple apparatus at the handles to fix them firmly together and immediately loosen when required.

WAFER MACARON TINS. These are simply tin arches about a foot long, on which wafer macaroons about four inches in length can be laid across to be baked.

WEDDING CAKE HOOPS. These are tin cake hoops on the same principle as pound cake hoops, only much larger, according to size required.

WALNUT MOULD. This is a wooden block or board con-

taining two cut impressions—the first a representation of half a walnut shell, and the second a half of the kernel. The paste is pressed into both the impressions, cut level with the wood, and got out, baked, and completed according to receipt. When finished, a walnut half shelled and revealing half of the kernel is the result of the imitation in biscuit paste.

YORKSHIRE CAKE TINS. These are tin hoops about an inch and a half in height and four and a half diameter.

ICES, &c.

161. TO FREEZE AND MOULD ICES.

Place a freezing pot, No. 304, in a pail, with alternate layers of pounded ice and salt round it; pour the mixture into the pot, put on the cover, and twist the pot by the handle; when it begins to freeze, take off the cover, scrape the frozen mixture down the sides (adding syrup, No. 284, if required, if the ice is not rich enough), and work it smooth with the ice spatle; cover again and proceed as before, stirring occasionally, until the mixture is perfectly and smoothly frozen.

Now take an ice mould, fill it quickly with the frozen mixture, close up with the mould cover, take the pot out of the ice and put the mould in its place, pouring off the water and adding fresh ice and salt; when ready to serve, take the mould out, dip it in cold water, and turn the ice out on its dish or ice stands, Nos. 280, 281, 282. If the ice is not to be moulded,

pour off the water and add fresh ice and salt to the freezing pot, and cover over with a damp cloth until wanted.

N.B.—Be careful not to make the ice mixture too rich of syrup, as, if it is required, a little can be added in freezing.

162. RASPBERRY CREAM ICE.

Pass one pound of raspberries through a hair sieve, with the juice of a lemon; mix with this a pint of cream and sugar to taste, and colour slightly with cochineal to judgment; put into the freezing pot, and freeze and mould, No. 161.

163. STRAWBERRY CREAM ICE.

Pass one pound of strawberries through a hair sieve with a little pounded sugar and the juice of a lemon and a half, add a pint of cream, a little cochineal, No. 154, and sugar to taste. If forced strawberries, from five to six ounces will be sufficient; freeze and mould, No. 161.

164. CURRANT CREAM ICE.

Pass a one pound pot of Red Currant Jam, No. 380, through a hair sieve, with the juice of half a lemon, add one pint of cream, sugar to taste, a little cochineal, No 154; freeze and mould, No. 161.

165. BLACK CURRANT CREAM ICE.

Take a one pound pot of Black Currant Jam, No. 379, a pint of cream, and a little sugar to taste, pass the whole through a hair sieve; freeze and mould, No. 161.

N.B.—If fresh black currants are used, rub through a hair sieve with pounded sugar.

166. BARBERRY CREAM ICE.

Mix a pot of Barberry Jam, No. 377, with a pint of cream, the juice of half a lemon, and a little cochineal, No. 154; sweeten to taste; freeze and mould, No. 161.

167. GOOSEBERRY CREAM ICE.

Put on three pints of gooseberries in a copper preserving pan, No. 421, with water and some salt, keep at the corner of the stove, until tender, drain them off, put them on in a stew-pan with half a pound of sugar, reduce this pulp over the fire for ten minutes, pass it through a sieve, and mix with a pint of cream, and a little more sugar to taste; freeze and mould as No. 161.

168. CHERRY CREAM ICE.

Stone, pick, and pound two pounds of red cherries, boil up with half a tumbler of water, rub through a hair sieve, add a pint of cream, about half a pound of sugar, colour with a little cochineal, No. 154, freeze and mould, No. 161.

169. PLUM CREAM ICE.

Proceed as for Damson Cream Ice, No. 170.

N.B.—A pulp of the fresh fruit can be made in the same manner as fruit pulps in general, if required.

170. DAMSON CREAM ICE.

Take a pint of damson pulp, sweeten with half a pound of sugar, add one pint of cream; pass the whole through a sieve, and freeze and mould, No. 161.

171. GREENGAGE CREAM ICE.

Stone about three pints of greengages, melt them in a copper pan, with a little water, over the fire; pass the pulp through a sieve, add half a pound of sugar, a pint of cream, and a little extract of spinach, No. 152; a little lemon juice; freeze and mould, No. 161.

172. APRICOT CREAM ICE.

Pass a one pound pot of Apricot Jam, No. 378, through a sieve, with the juice of one lemon and a half, a pint of cream, a little sugar, and three drops of essence of almonds; freeze and mould, No. 161.

If fresh apricots, use nine or ten very ripe ones, pass through a sieve, and use more pounded sugar to sweeten.

173. PEACH CREAM ICE.

Proceed in all respects as for Apricot Cream Ice, No. 172.

174. PINE-APPLE CREAM ICE.

Mix a one pound pot of Pine Apple Jam, No. 378, the juice of one lemon, a pint of cream, and a little sugar to taste; pass the whole through a hair sieve, freeze and mould, No. 161.

N.B.—A few *pieces* of pine-apple boiled in syrup should be added.

175. ORANGE MARMALADE CREAM ICE.

Mix a pound pot of Orange Marmalade, No. 386, with a pint of cream and the juice of a lemon; pass it through a sieve, sweeten to taste, freeze and mould, No. 161.

176. APPLE CREAM ICE.

Peel, cut, and core twelve apples, make a stiff marmalade, No. 389, of them; pass through a sieve with a pint of cream, sweeten to taste, add a little lemon juice, freeze and mould, No. 161.

177. PEAR CREAM ICE.

Peel, quarter, and core nine mellow pears; pass them through a sieve with a pint of cream, sweeten to taste, add a little lemon juice, freeze and mould, No. 161.

178. QUINCE CREAM ICE.

Pass a pot of Quince Jam, No. 388, through a sieve; add a little lemon juice and a pint of cream, sweeten to taste, freeze and mould, No. 161.

179. RHUBARB CREAM ICE.

Skin and cut up some rhubarb, proceed as for Gooseberry Cream Ice, No. 167; freeze and mould, No. 161.

180. ORANGE CREAM ICE.

Mix the zest, No. 156, of three oranges, add to a pint of double cream with the juice of two oranges and half a lemon; pass the whole through a sieve, sweeten to taste, freeze and mould, No. 161.

181. LEMON CREAM ICE.

Proceed as for Orange Cream Ice, No. 180, using the juice of two lemons and the zest, No. 156, of three; freeze and mould, No. 161.

182. CEDRATTI CREAM ICE.

Mix the zest, No. 156, of a fine cedratti with the juice of a lemon and a pint of double cream; sweeten to taste, freeze and mould, No. 161.

183. TEA CREAM ICE.

Make a custard of a pint of cream and eight yolks of eggs, with a strong decoction of tea; add a glass of best pale brandy, sweeten, freeze and mould, No. 161.

184. COFFEE CREAM ICE.

Put into a stewpan half a pound of best roasted coffee berries, make it hot over a charcoal stove, then add a pint of cream, half a pint of milk, and eight yolks of eggs; stir this into a custard, pass through a hair sieve, sweeten to taste, freeze and mould, No. 161.

185. WHITE COFFEE CREAM ICE.

Put half a pound of raw coffee berries into a copper pan, put over the stove, stirring them with a wooden spoon until they become of a light brown; pour over this a quart of milk and cream mixed, six yolks of eggs, about three quarters of a pound of sugar; stir this over the fire until set into a smooth custard, pass through a hair sieve, freeze and mould, No. 161.

186. CHOCOLATE CREAM ICE.

Scrape and dissolve about three fillets of chocolate in a little milk; put this, with a pint of cream, to six yolks of eggs; make this into a custard over the fire, sweeten to taste, pass through a hair sieve, freeze and mould, No. 161.

187. CHOCOLATE À LA VAIL LA CREAM ICE.

Proceed as for Chocolate Cream Ice, No. 186, adding some vanilla sugar, No. 157, and half a glass of pale French brandy; freeze and mould, No. 161.

188. VANILLA CREAM ICE.

Cut up one stick and a half of vanilla, bruise this in a mortar with some lump sugar, put this in a stewpan, add six yolks of eggs, a pint of cream, and half a glass of pale French brandy; make into a smooth custard, pass through a fine hair sieve, freeze and mould, No. 161.

189. PUNCH CREAM ICE.

Add to a pint of cream two glasses of Jamaica rum, a little decoction of green tea, the juice of half a lemon, and then sweeten to taste, freeze and mould, No. 161.

190. CURAÇOA CREAM ICE.

Add three glasses of curaçoa to a pint of cream and the juice of one lemon; sweeten, freeze and mould, No. 161.

191. MARASCHINO CREAM ICE.

Add three glasses of maraschino to a pint of cream and the juice of half a lemon; sweeten, freeze and mould, No. 161.

192. NOYAU CREAM ICE.

Mix three glasses of noyau with a pint of cream, a little sugar, and a few drops of lemon juice; freeze and mould, No. 161.

193. KIRSCHWASSER ICE CREAM.

Add two glasses of kirschwasser and half a glass of brandy to a pint of cream; sweeten to taste, freeze and mould, No. 161.

194. ORGEAT CREAM ICE.

Blanch, No. 155, two ounces of sweet almonds and a few bitter ones, pound these in a mortar with a little milk until reduced to a pulp, put this with five yolks of eggs and a pint of cream; set this into a custard over the fire, pass through a hair sieve, sweeten to taste, and freeze and mould, No. 161.

195. ORANGE FLOWER CREAM ICE.

Make as for Orgeat Cream Ice, No. 194; flavour with orange flower water, freeze and mould, No. 161.

196. GINGER CREAM ICE.

Mix three parts of a pot of Ginger Jam with a pint of cream and five yolks of eggs; make into a custard, pass through a hair sieve, freeze and mould, No. 161.

N.B.—A few *pieces* of preserved ginger should be added.

197. CREMA DI VINO ICE.

Make a custard of five yolks of eggs and a pint of cream; when cold, add two glasses of white wine, sweeten to taste, and freeze and mould, No. 161; but when frozen, and before moulding, add a little of all sorts of cut fruits, such as dried cherries, greengages, apricots, &c., &c.

198. SOUFFLÉ CREAM ICE À LA VANILLE.

Make a meringue, No. 302, of two whites of eggs, let it cool, and add to a pint of whipped cream and one ounce of vanilla sugar, No. 157; imbed your ice mould in ice and salt (very strong), put the soufflé cream in the mould, and cover over and surround the top with salt and ice.

N.B.—A great variety of soufflé cream ices can be made from this receipt by changing the flavours.

199. RICE CREAM ICE.

Boil three ounces of rice very soft in a pint of milk, rub down in a mortar six ounces of blanched, No. 155, almonds, with a little water, so as to produce half a pint of almond milk; put six yolks of eggs, half a pint of cream, a small glass of brandy, and sugar to taste; pass the *whole* over the fire to set in a smooth custard, pass through a hair sieve, freeze and mould, No. 161.

200. BURNT ALMOND CREAM ICE.

Make a custard of a pint and a half of milk and cream, half a pound of bruised burnt almond comfits, quarter of a pound of sugar, and six yolks of eggs; thicken this over the fire, pass through a hair sieve, freeze and mould, No. 161.

201. ITALIAN CREAM ICE.

Pour a pint and a half of milk and cream at boiling heat over eight yolks of eggs, flavoured with one glass of brandy, half a glass of curaçoa, a small piece of cinnamon, and the peel, No. 418, of a lemon; sweeten with about half a pound

of sugar, thicken over the fire, pass through a hair sieve, freeze and mould, No. 161.

202. PLAIN CREAM ICE.

Half whip a pint of double cream, sweeten to taste, freeze and mould, No. 161.

N.B.—This is used to hand round with strawberries at dessert.

203. BROWN BREAD CREAM ICE.

Put some stale brown bread crumbs on the back of a sieve, pour a little hot syrup over this, half whip a pint of cream; sweeten to taste, freeze, No. 161, add the crumbs to the ice when frozen, and before moulding.

204. BISCUIT CREAM ICE.

Proceed as for Ratafia Cream Ice, No. 205, substituting stale sponge biscuits for ratafias.

205. RATAFIA CREAM ICE.

Bruise half a pound of ratafias, put them into a stewpan with a pint of cream and six yolks of eggs; add a little sugar, set over the fire with a smooth custard, pass through a hair sieve, freeze and mould, No. 161.

206. CINNAMON CREAM ICE.

Put half a pint of milk into a stewpan with two sticks of cinnamon and a little lemon peel, No. 418; let this simmer to half; make a custard of five yolks of eggs and a pint of

cream, add the above decoction of cinnamon ; sweeten to taste, pass through a hair sieve, freeze and mould, No. 161.

207. PISTACHIO CREAM ICE.

Blanch, No. 155, a quarter of a pound of pistachios, pound them to a paste in a mortar with a little milk, add this to a pint of cream and five yolks of eggs, sweeten to taste, set over the fire into a custard ; add a little extract of spinach, No. 152, pass through a sieve, freeze and mould, No. 161.

208. WALNUT CREAM ICE.

Shell, skin, and pound in a mortar with a little milk two dozen walnuts ; mix with a pint of cream, quarter of a pound of sugar, half a glass of pale French brandy, and five yolks of eggs ; make this into a custard, pass through a sieve, freeze and mould, No. 161.

209. COCOA NUT CREAM ICE.

Make one pint of cream, five yolks of eggs, a glass of brandy, one grated cocoa nut, and a quarter of a pound of sugar into a custard ; pass through a sieve, freeze and mould, No. 161.

210. FILBERT CREAM ICE.

Shell, blanch, No. 155, and pound in a mortar about a pint of filberts and a little cream ; add this to a pint of cream, six yolks of eggs, three ounces of sugar ; pass this over the stove into a custard, pass through a sieve, freeze and mould, No. 161.

211. SPANISH NUT CREAM ICE.

Shell a pint of nuts, bake in the oven, take off the skins, pound them in the mortar with a little milk, to a paste; mix this with a pint of cream, a quarter of a pound of sugar, five yolks of eggs; make into a custard over the fire, pass through a sieve, freeze and mould, No. 161.

212. CHESTNUT CREAM ICE.

Peel and pick one dozen and a half of chestnuts, pound them in a mortar with some milk to form a paste, put them on the fire with a pint of cream, six yolks of eggs, and a little sugar; pass through a sieve, freeze and mould, No. 161.

213. PANACHA CREAM ICE.

Fill the ice mould with four sorts of cream ices, arranged tastefully in the mould, so as to show each variety to advantage when turned out.

214. RASPBERRY WATER ICE.

Pass through a hair sieve a pound and a half of fresh raspberries with the juice of one lemon, add to this about three parts of a pint of syrup, No. 284, and cochineal, No. 154; freeze and mould, No. 161.

215. PRESERVED STRAWBERRY WATER ICE.

Pass a pound pot of Strawberry Jam, No. 376, through a sieve, with the juice of two lemons, add a little syrup, No. 284, and some water, cochineal, No. 154, to colour; freeze and mould, No. 161,

216. STRAWBERRY WATER ICE.

Pass one pound and a half of strawberries, with a little pounded sugar and the juice of a lemon, through a sieve; add to this three parts of a pint of syrup, No. 284, colour with cochineal, No. 154; freeze and mould, No. 161.

217. BARBERRY WATER ICE.

Mix a one pound pot of Barberry Jam, No. 377, with a little syrup, No. 284, and a little water, add the juice of a lemon, and a little cochineal, No. 154, to colour; freeze and mould, No. 161.

218. RED CURRANT WATER ICE.

Mix a pound pot of Red Currant Jam, No. 380, with about a quarter of a pint of syrup, No. 284, and a little water, add the juice of a lemon, and colour with cochineal, No. 154; pass the whole through a hair sieve, freeze and mould, No. 161.

219. BLACK CURRANT WATER ICE.

Proceed as for Red Currant Water Ice, No. 218, substituting a pound pot of Black Currant Jam, No. 379, in lieu of the red currant jam.

220. WHITE CURRANT WATER ICE.

Press sufficient white currants through a sieve to produce a pint and a half of juice, mix this with about a pint of syrup, No. 284; freeze and mould, No. 161.

221. CHERRY WATER ICE.

Pound and pass one pound and a half of morella cherries through a hair sieve, with the juice of a lemon, add about

three parts of a pint of syrup, No. 284, colour with cochineal, No. 154; freeze and mould, No. 161.

222. DAMSON WATER ICE.

Stone and pass about three pints of ripe damsons through a hair sieve, with the juice of a lemon, add three parts of a pint of syrup, No. 284, and a little water if required; freeze and mould, No. 161.

223. MULBERRY WATER ICE.

Pass a quart of ripe mulberries through a hair sieve, with a little water, and the juice of two lemons, add about three parts of a pint of syrup, No. 284, colour *slightly* with cochineal; freeze and mould, No. 161.

224. APRICOT WATER ICE.

Pass ten or twelve ripe apricots through a sieve, with the juice of two lemons, add about three parts of a pint of syrup, No. 284; freeze and mould, No. 161.

225. PEACH WATER ICE.

Pass ten or twelve ripe peaches through a sieve; add three parts of a pint of syrup, No. 284, a little water if required, the juice of a lemon, and a few drops of essence of almonds; mould and freeze, No. 161.

226. APPLE WATER ICE.

Make a purée, No. 419, of some apples, about a pound; mix with some syrup, No. 284, and water; add the juice of a lemon, freeze and mould, No. 161.

227. PEAR WATER ICE.

Peel, core, and pass through a hair sieve one dozen mellow pears; mix with syrup, No. 284, and water; add the juice of a lemon, freeze and mould, No. 161.

228. GREENGAGE WATER ICE.

Stone and soften two dozen ripe greengages by putting them on the fire in a little water; pass through a hair sieve; mix in by degrees a little extract of spinach, No. 152, the juice of a lemon, and about three parts of a pint of syrup, No. 284; freeze and mould, No. 161.

229. LEMON WATER ICE.

Take the zest, No. 156, of three lemons, and juice of seven; mix with three parts of a pint of syrup and a little water; pass the whole through a lawn sieve, freeze and mould, No. 161.

230. ORANGE WATER ICE.

Proceed as for Lemon Water, No. 229, using orange juice and zest in lieu of the lemons; add the juice of two lemons, freeze and mould, No. 161.

231. MILLE FRUIT LEMON WATER ICE.

Make a good Lemon Water Ice, No. 229; add to this, when frozen, three quarters of a pound of mixed fruits cut up; such as dried cherries, greengage, apricot, &c.; mould, No. 161.

232. MILLE FRUIT ORANGE WATER ICE.

Proceed as for Mille Fruit Lemon Water Ice, No. 231, substituting Orange Water Ice, No. 230, in lieu of the lemon ice.

233. GINGER WATER ICE.

Pound and pass six ounces of preserved ginger, mix with this a Lemon Water Ice mixture, No. 229, with not quite so much syrup; pass the whole through a hair sieve, add a little essence of ginger, freeze and mould, No. 161.

N.B.—There should be a few pieces of preserved ginger in the ice.

234. PINE APPLE WATER ICE.

Peel, slice, and core a very ripe pine apple, pound it in a mortar, mix with the juice of three lemons, add *sufficient* syrup, No. 284, and a little water; freeze and mould, No. 161.

N.B.—A few pieces of pine apple boiled in syrup should be added to the ice.

235. PRESERVED PINE APPLE WATER ICE.

Pass a one pound pot of Pine Apple Jam, No. 378, through a hair sieve, with the juice of three lemons; add three parts of a pint of syrup, No. 284, and a little water; pass the whole through a hair sieve, freeze and mould, No. 161.

236. CEDRATTI WATER ICE.

Make a good Lemon Water Ice mixture, No. 229; add to this the zest, No. 156, of a fine cedratti, freeze and mould, No. 161.

237. GRAPE WATER ICE.

Take a few dried elder flowers, infuse these with a little boiling water for one hour; strain and mix with Lemon Water

Ice mixture, No. 229; add a glass of sherry; freeze and mould, No. 161.

N.B.—Elder flower syrup can be used instead of the decoction.

238. MELON WATER ICE.

Cut, peel, and pound to a pulp a very ripe melon; add a little water, the juice of a lemon and a half, half a glass of curaçoa, and about a pint of syrup; pass the whole through a sieve, freeze and mould, No. 161.

239. POMEGRANATE WATER ICE.

Procure eight pomegranates, remove and use the pips, press them through a hair sieve with a wooden spoon, then add the juice of one lemon and a half, one white of meringue, No. 302, a *little* cochineal, No. 154, and not quite a pint of syrup, No. 284; freeze and mould, No. 161.

240. CHAMPAGNE WATER ICE.

Add the zest, No. 156, and juice of four lemons to a pint bottle of champagne, sweeten to taste with syrup, No. 284; freeze and mould, No. 161.

241. CLARET WATER ICE.

Add the juice and zest, No. 156, of three lemons to a pint of claret, one glass of pale French brandy, and half a glass of rum; sweeten to taste with syrup, No. 284, freeze and mould, No. 161.

242. MADEIRA WATER ICE.

Add the juice and zest, No. 156, of a lemon with a pint of madeira, sweeten to taste, freeze and mould, No. 161.

243. BURGAMOT WATER ICE.

Make a good Lemon Ice mixture, No. 229, adding a glass of French brandy and a few drops of essence of burgamot; freeze and mould, No. 161.

244. JESSAMINE WATER ICE.

Proceed as for Burgamot Water Ice, No. 243, substituting essence of jessamine in lieu of burgamot.

245. ROSE WATER ICE.

Make a Lemon Water Ice mixture, No. 229, add a few drops of essence of roses, colour with cochineal; freeze and mould, No. 161.

246. CINNAMON WATER ICE.

Simmer two small sticks of cinnamon in a weak syrup for ten minutes; remove from the fire, add the juice of three lemons, a glass of pale brandy, and sufficient syrup, No. 284; freeze and mould, No. 161.

247. MUSCATEL GRAPE WATER ICE.

Pick and pass through a hair sieve about a pound and a half of muscatel grapes; add the juice of a lemon, a little water, and about a pint of syrup, No. 284; freeze and mould, No. 161.

248. PISTACHIO WATER ICE.

Blanch, No. 155, six ounces of pistachios, pound them to a paste in a mortar with a little water, and mix this with Lemon Water Ice mixture, No. 229; pass the whole through a hair sieve, freeze and mould, No. 161.

249. PANACHA WATER ICE.

Take six varieties of any of the above water ices, freeze them separately, and place them irregularly in the ice mould, so as to show each variety to advantage when turned out.

250. ORANGE DRESSED ICE.

Make a good Orange Water Ice, No. 230, adding two or three drops of cochineal, No. 154, to deepen the colour. When frozen, put a spoonful into each division of the orange ice mould, No. 304, close, and put immediately into pounded ice and salt; let it remain for nearly an hour, then take out, dip into cold or luke-warm water, open the mould (the rounded shape of ice will remain in the other division), force this out without disfiguring it with the blade of a small penknife, cave, No. 279, until required, and then dish up with artificial leaves as a dish of oranges. When of several sorts, they may be served as a dish of mixed fruits with artificial leaves.

251. APRICOT DRESSED ICE.

Proceed with an Apricot Water Ice, No. 224, as for No. 250, using apricot ice moulds, No. 304. When turned out, imitate the bloom on one side of the apricot with a little dry very fine powdered carmine, applied in an artistic manner with a small camel's hair brush.

252. PEACH DRESSED ICE.

Proceed as for Apricot Dressed Ice, No. 251, with a Peach Water Ice, No. 225.

253. PLUM DRESSED ICE.

Mix a Damson Water Ice, No. 222, colour with a little cochineal, No. 154, to judgment, use plum ice moulds, No. 304, and proceed and finish as No. 250.

254. GRAPE DRESSED ICE.

Mix and freeze a Black Currant Water Ice, No. 219, adding a little syrup of elder flowers; fill into grape ice moulds, No. 304, proceed and finish as No. 250.

255. PEAR DRESSED ICE.

Make a Pear Water Ice, No. 227, colour with infusion of saffron, No. 153, fill into pear ice moulds, No. 304. When turned out of the moulds, slightly shade one side with finely powdered dry carmine, laid on with a fine camel's hair brush; stick a real pear stalk and an artificial pear leaf into the narrow end, and a small currant at the broad end to represent the eye of the pear; cave, No. 279, until required.

256. APPLE DRESSED ICE.

Proceed as for Pear Dressed Ice, No. 255, using Apple Water Ice, No. 226.

257. MELON DRESSED ICE.

Make a Cedratti Water Ice, No. 236, slightly coloured with an infusion of saffron, No. 153; when frozen, No. 161, fill

into a melon ice mould, No. 304, bury in pounded ice and salt for an hour; take it out, open, and unmould very carefully, not to disfigure it, shade it with extract of spinach, No. 152, as nearly as possible to represent a natural melon, cave, No. 279, until required; dish on artificial leaves, sticking one somewhat in the shape of a vine leaf on the top.

258. PINE APPLE DRESSED ICE.

Make a Pine Apple Water Ice, No. 234, coloured with an infusion of saffron, No. 153; freeze, put into a pine apple ice mould, No. 304, bury in pounded ice and salt for an hour, turn out carefully by dipping the mould into cold water, cave, No. 279, until required; dish on vine leaves, and stick a real pine head into the top.

259. CEDRATTI DRESSED ICE.

Make a Lemon Water Ice, No. 229, with the zest, No. 156, of a good cedratti; freeze, fill in cedratti ice moulds, No. 304, and finish as No. 250.

260. RUSK ICES.

Make a Coffee Cream Ice, No. 184, and a Lemon Water Ice, No. 229; freeze them separately, mask the rusk ice mould, No. 304, with the coffee cream ice, fill the centre with the lemon water ice, and bury in pounded ice and salt; when ready to serve, unmould, cut across into slices with a knife dipped in hot water; dish on vine leaves as you would rusk biscuits on paper.

N.B.—A variety may be made from this receipt.

261. ICES IN PATS.

Proceed as above, with the exception of using Strawberry Water Ice, No. 216, and Brown Bread Cream Ice, No. 203, and fill into the mould in *alternate layers*.

N.B.—A variety may be made from this recipe.

262. ICE BOMB.

Make and freeze separately a Strawberry Water Ice, No. 216, and a Vanilla Cream Ice, No. 188; line the bomb ice mould, No. 304, with the strawberry water ice (about three quarters of an inch thick), and fill the centre with the vanilla cream ice; close over, set in pounded ice and salt for an hour or more. A great variety may be made.

263. MASSEY'S ICE BOMB.

Procure a "Massey Ice Bomb Mould, No. 304," in the shape of a globe, with a small fuse on the top, to close up with a metal cap. Line each half, half an inch thick, with Black Currant Water Ice, No. 219, and then a thinner coating of Vanilla Cream Ice, No. 188, fill with Frozen Fruits, No. 283, carefully close the mould together, fix the metal cap on the fuse, bury in ice and salt for two or three hours; when ready to serve, dip the mould into cold water, and unmould very carefully on to its dish.

264. RASPBERRY PULP FOR ICES.

Bruise ripe raspberries thoroughly with a few red currants and a little water, pass through a coarse sieve or fruit presser, to every pound of pulp add a quarter of a pound of sifted

sugar ; mix well together, put into fruit bottles, cork and tie down, place the bottles in a deep preserving pan or fish kettle, with hay between to prevent the bottles breaking, fill half up with water and steam gently for a quarter of an hour, leave them in the water to cool ; then remove, tie, and wax over the corks.

265. STRAWBERRY PULP FOR ICES.

Proceed as for Raspberry Pulp for Ices, No. 264, using equal proportions of scarlets and seedlings for this purpose ; steam about ten minutes.

266. APRICOT PULP FOR ICES.

Split and stone ripe apricots, crack the stones and blanch, No. 155, the kernels, put the apricots with the kernels and a little water into a copper pan, stirring with a wooden spoon over the fire until reduced to a pulp, finish as No. 264 ; steam twenty minutes.

267. PEACH PULP FOR ICES.

Proceed as for Apricot Pulp for Ices, No. 266, omitting the kernels.

268. RED CURRANT PULP FOR ICES.

Pass the currants through a moderate wicker sieve, adding a few ripe raspberries and a little water ; finish as No. 264.

269. BLACK CURRANT PULP FOR ICES.

Pick and bruise six pounds of black currants with three parts of a pint of water, pass through a coarse sieve, and finish as No. 264.

270. BARBERRY PULP FOR ICES.

Proceed with ripe barberries as for No. 264.

271. PINE APPLE PULP FOR ICES.

Peel, cut, pound, and pass through a coarse sieve some ripe pine apples, finish as for No. 264; steam twenty minutes.

272. NECTARINE PULP FOR ICES.

Proceed as for Apricot Pulp, No. 266.

273. GREENGAGE PULP FOR ICES.

Stone ripe greengages, put them with a very little water on the fire to dissolve, pass through a coarse sieve; finish as No. 264.

274. PLUM PULP FOR ICES.

Proceed as for Greengage Pulp for Ices, No. 273.

275. CHERRY PULP FOR ICES.

Half morella cherries and half Kentish, add a little water, put on the fire in a copper pan to soften; when done, pass through a coarse sieve; finish as No. 264.

276. GOOSEBERRY PULP FOR ICES.

Pick ripe gooseberries, put them on the fire in a preserving pan, No. 421, with a little water; when soft, pass them through a sieve, add five ounces of pounded sugar to each pound of pulp; finish as No. 264.

277. PEAR PULP FOR ICES.

Peel, core, and slice up the pears, put into a preserving pan, No. 421, with water and the juice of a lemon, put on the fire to soften; when done, drain them, put on the fire in the copper pan until reduced to a pulp, finish as No. 264, using three ounces of pounded sugar to each pound of pulp; steam a quarter of an hour.

278. APPLE PULP FOR ICE.

Proceed as for Pear Pulp for Ice, No. 277.

279. ICE CAVE.

What is termed an ice cave is not so romantic an affair in a culinary sense as its name seems to signify; it is simply a round tin box, which is set in ice and salt, and is so constructed that ice and salt can be placed on the top as well; anything requiring to be eaved is put into this machine and kept frozen until wanted.

280. PINK FROZEN STAND.

Pound about fifteen pounds of rough ice, mixing in about four or five pounds of salt; put this pickle into a convenient tub, fill an ice stand mould, No. 304, with plain cold water, slightly coloured with Cochineal, No. 154, place it on the top of the pickle; it will take about five hours to freeze. When ready to serve, turn out by dipping it in cold water, place it on a napkin to prevent it slipping about the dish in an ungraceful and inconvenient manner, and serve any of the ices on this stand.

281. MARBLE FROZEN STAND.

Fill the mould (set as above) with a mixture of milk and water, which will give it the appearance, when turned out, of a carved block of marble.

It is hardly necessary to mention, that these mixtures do not require *flavouring*.

282. WENHAM ICE STAND.

Send a block of Wenham Lake ice to the turners to be turned into the form of an elegant vase; when done, cave, No. 279, immediately until required. The authors have had this done, and it has a beautiful effect. This most elegant and novel stand is particularly adapted for dishing small dressed ices, No. 250, in pyramids.

283. FROZEN FRUITS.

To freeze fruits for ice, toss them up in a little pounded sugar, sherry, and liqueur; put this into a freezing pot set in ice, No. 161, but not quite so much salt in the pickle.

284. SYRUP FOR ICES.

Put four or more pounds of loaf sugar into a copper sugar boiler, No. 421, just cover with water; when dissolved, boil *quickly* over the fire until to the consistence of *rather thin liquid gum*. We use this *simple* term to convey our meaning, as being more clear and satisfactory to our readers than a scientific and elaborate detail on the various ways and methods of ascertaining the degree of the syrup by the use of saccharometers or other machines.

285. ICED LEMONADE.

Put the zest, No. 156, of six lemons into a basin with the juice of twelve, sweeten with syrup, No. 284, and add sufficient spring water to form the whole, according to taste, into a refreshing drink, pass this through a lawn sieve, pour it into a large jug or stone bottle; set in a tub and surround with pounded ice and a very little salt.

286. ICED ORANGEADE.

Take the zest, No. 156, of eight or ten oranges, and the juice of sixteen, add the juice of four lemons, sweeten with syrup, No. 284, and sufficient spring water to form the whole into a refreshing drink; finish as No. 285.

287. ICED CHERRY WATER.

Pick and pound four pounds of Kentish cherries in a mortar with the stones, then make a *strong* syrup with one pound and a half of sugar in a copper preserving pan, No. 421; throw the cherries and juice into this with the juice of three lemons, let this simmer for ten minutes, add about three quarts of water to this, and a little Cochineal, No. 154; pass the whole through a lawn sieve, and ice as No. 285.

288. ICED CURRANT WATER.

Make a strong syrup of two pounds of sugar in a copper preserving pan, No. 421, throw into this three quarts of picked red currants, simmer these for a quarter of a hour, add about three quarts of water, and a little Cochineal, No. 154; pass the whole through a lawn sieve, and ice as No. 285.

289. ICED ORGEAT WATER.

Blanch and pound half a pound of Jordan almonds, to a paste, with a little water to prevent its oiling, add to this about three quarts of spring water, with a tablespoonful of orange flower water, sweeten slightly to taste; pass through a lawn sieve, and ice as No. 285.

290. ICED CLARET CUP.

One bottle of claret, a little burrage, two slices of cucumber, and a quarter of a pint of water; let this stand for two hours; strain it into a jug; add one wine glass of sherry, half a liqueur of maraschino; add a little syrup, No. 284; ice as No. 285.

291. ICED CHAMPAGNE CUP.

The same as above, substituting a bottle of champagne for the claret.

292. ICED MOSELLE CUP.

Proceed as for Iced Champagne Cup, No. 291, substituting a bottle of moselle for the champagne.

293. ICED TURTLE PUNCH.

Half a pint of lemon juice, one pint of strong syrup, one quart of water, one pint of rum, half a pint of brandy; ice as No. 285.

294. ICED CYDER CUP.

Two bottles of cyder, one of sherry, one of water, two glasses of brandy, two lemons sliced, a little burrage, balm,

and sliced cucumber, a little nutmeg, and sugar to taste; ice as No. 285.

295. DHULEEP SINGH ICED CLARET.

Two bottles of light claret, two of soda water, add a little syrup, No. 284, to taste; ice as No. 285.

296. ICED WATER.

Fill the water bottles with filtered water to within two inches of the top, twist a piece of brown paper round the top of each; place them in a tub, with pounded ice and salt, about three parts up the sides of the bottles; about an hour will ice them.

297. ICED COFFEE.

Make three or four quarts of strong coffee, add to this an equal quantity of single cream, sweeten to taste, and ice in a freezing pot, No. 304, surrounded with pounded ice, but no salt.

298. FROZEN COFFEE.

This is one pint of coffee to half a pint of syrup, No. 284; *half* freeze this, No. 161, so that it will pour into the cups.

299. FROZEN CLARET.

To one quart of Orangeade, No. 286, add one bottle of claret; add more syrup, No. 284, if required; half freeze as No. 294.

300. FROZEN SHERRY.

To one quart of Lemonade, No. 285, add a bottle of sherry,

and, if required, some more syrup, No. 284; half freeze as No. 294.

301. ROMAN PUNCH.

Mix and freeze two quarts of Lemon Water Ice, No. 229; a few minutes before serving, work in with the spatula two glasses of rum, the same of brandy and ditto sherry, half a bottle of champagne, and five whites of meringue, No. 302; serve in glasses.

302. MERINGUE.

Beat up six fresh whites of eggs very firm with a common (or Griffith's patent) whisk, which (the patent whisk) will do it in less than two minutes; stir in three quarters of a pound of sugar lightly; use this according to recipe.

303. HINTS ON ICES.

In the flavouring and freezing of ices, great judgment is required; it is a thing that depends a great deal on the palate, and not entirely on measurement. Lemons, eggs, &c., are not always of the same size; these will sometimes make a great difference to a mixture. Both cream and water ices, when frozen, should have the smoothness of butter to the palate.

Custard for ices should on no account be allowed to boil. Care should be taken in using cochineal, not to colour too deep. Fruit for ices should be very ripe; if not sufficiently so, soften over the fire with a little water. Use essences sparingly.

Wafers, No. 140, should always be sent up with ices.

304. UTENSILS FOR ICES, &c.

APRICOT, PEACH, OR APPLE ICE MOULD. These are small pewter moulds the size and shape of an apricot; they open with an hinge. Directions for using are given in receipt.

BOMB ICE MOULDS. Bomb ice moulds are something like ice pudding moulds; they are made of pewter, with a top or cover to fit on, and sometimes with a cover top and bottom and to open at the sides as well.

CEDRATTI ICE MOULDS. The same as an apricot ice mould, but the size and shape of a cedratti.

FREEZING POT. These are of various sizes. It is a round pewter pot, about six or seven inches across and about two feet in depth. It is fitted with a cover of the same metal, with a sort of notch to fasten it securely to the pot, and a handle conveniently made for twisting it. There are several machines for freezing ice.

FROZEN STAND MOULD. This is a circular tin mould, about six or seven inches diameter and two and a half in height, and the top slightly hollowed to contain the ice when turned out.

GRAPE ICE MOULD. The same as apricot ice mould, only the shape and size of a bunch of grapes.

ICE PAIL. This is a pail sufficiently large to contain the freezing pot, and imbedded well round with ice and salt. It should have a wooden plug at the bottom, to let off the waste water when required.

ICE SPATTLE. This is a sort of metal shovel, with a long handle, peculiarly adapted for scraping the frozen ice down the sides of the freezing pot.

ICE MOULDS FOR DESSERT. These are a rather long sort of pewter ornamental mould, with a cover top and bottom. The sizes are as follows—three pints, quarts, pints, and half pints.

MELON ICE MOULD. This is a pewter the shape and size of a melon; it is in two parts, opens with an hinge, and closes with a sort of bolt.

MASSEY'S BOMB ICE MOULD. This is a perfectly round pewter ice mould, with a sort of fuse on the top, which is covered with a metal cap.

ORANGE ICE MOULD. The same as apricot ice mould, only the shape and size of an orange.

PLUM ICE MOULDS. As above, only the shape and size of plums.

PEAR ICE MOULDS. The same as apricot ice moulds, only the shape and size of pears.

PINE APPLE ICE MOULD. As above, only the shape and size of a pine apple.

RUSK MOULD. This is a tin or pewter mould, about the size and shape of a common brick.

COMPOTES, &c.

305. SYRUP FOR COMPOTES.

Put about four pounds of best loaf sugar into a copper sugar boiler, No. 421, moisten with spring or filtered water,

let this dissolve; bring to a boil *quickly*, skim and add two teaspoonfuls of lemon juice; then boil *fast* until of sufficient consistence (on taking a little up) to draw *threads* between the finger and thumb; it is then fit for *masking* compotes; flavour the syrup according to receipts.

306. COMPOTE OF ORANGES.

Cut up with a sharp knife six or eight oranges with the skin on, each one into six divisions; cut away the skin and white part with one cut; now make one cut across the edge, cutting away the pips; trim the pieces slightly and put them into a basin with pounded sugar for an hour or two: then add the juice which runs from the oranges, and a little orange zest, No. 156, to syrup, No. 305; boil this up, and skim carefully; when cold, pour or *mask* it carefully over the compote of oranges which you have previously dished in a compotier, No. 421.

307. COMPOTE OF ORANGES IN HALVES.

Cut the oranges into halves, carve the skin neatly off with a sharp knife, cut away a little of the centre, including the pips; put by in a basin with a little pounded sugar for a couple of hours; then add the juice which runs from the oranges, and a little orange zest, No. 156, to syrup, No. 305; boil this up and skim carefully; when cold, mask it carefully over the compote of oranges, dished *en mirotin* in the compotier, No. 421.

308. ORANGE SALAD.

Peel the oranges as for Caramel Oranges, No. 403; but instead of dividing them with the fingers, cut across into

slices with a sharp knife, remove the pips, lay them on a dish, strew them over with pounded sugar, let them remain for two hours, take the slices out, dish them in a pyramid form in the compotier, and mask with syrup, No. 305 ; prepared as above, and with the addition of a glass of brandy.

309. ORANGE COMPOTE BASKETS.

Take oranges of equal size, with a sharp knife cut them into the form of baskets with the handle across, remove carefully the pulp which remains with the bowl of a teaspoon ; put into cold water, and from thence into weak syrup ; simmer them for five minutes, which will enable you to stamp out on them various patterns with a round or fancy cutter ; when finished, simmer again in syrup, drain them out, fill with a Compote Macédoine, No. 345, of *fresh* fruit ; dish and pour Orange Syrup, No. 306, over the baskets of fruit.

310. CHESTNUT AND ORANGE COMPOTE.

Roast forty chestnuts, free them from the skins, rub through a coarse sieve ; boil ten ounces of sugar to the feather, No. 409 ; stir in the chestnuts so as to form a paste, let it cool, make into the form of small chestnuts, dip them into melted apricot jam, and from thence into rough sugar ; dry them for a few minutes in the screen, dish them on a compotier, No. 421, in a pyramid form, with a border of quarters of oranges round the base, and mask round with finished Orange Syrup, No. 306.

311. TANGERINE ORANGE COMPOTE.

Proceed with Tangerine oranges as for Compote of Oranges in Halves, No. 307.

312. APPLE COMPOTE.

Turn eighteen lemon pippins very smooth, cut out the core carefully with a long cutter, cover them with water and a quarter of a pound of sugar in a copper sugar boiler, No. 421, adding half a stick of cinnamon and the peel and juice of a lemon, No. 418; place them at the corner of the stove to simmer gently until done, being very careful to prevent them breaking; remove from the fire, and, when cold, dish in a pyramid form in the compotier, No. 421; decorate each apple to fancy with dried cherry and angelica; mask with syrup, No. 305.

313. APPLE COMPOTE IN HALVES.

Cut the apples in exact halves, core and turn them neatly and as you do them put into a little water with a few drops of lemon juice, then into a weak syrup in a copper sugar boiler, No. 421, and simmer until tender; when done, dish up neatly in the compotier, No. 421, and decorate with red currant jelly cut into shapes, such as rings or diamonds, &c., pistachio and angelica; mask with bright Apple Jelly, No. 394.

314. CARAMEL COMPOTE OF APPLES.

Proceed with neatly cut quarters of apples as for 313, place them in a cutlet pan with a little *strong* syrup slightly flavoured with rum; boil quickly over a charcoal stove until the apples are a little *caramelled* all over; dish in a pyramid form in the compotier, No. 421, pouring the syrup round the base.

315. APPLE PASTE COMPOTE.

Make some Apple Paste, No. 372, finish half-pink with Cochineal, No. 154, and about a quarter of an inch in thick-

ness; cut the paste into neat rounds with a circular cutter, dish in a pyramid form in alternate layers of pink and white in the compotier, No. 421, with a little clove liqueur round the base.

316. APPLE JELLY COMPOTE.

Make some Apple Jelly, No. 394, pour it into a compote glass, No. 420, to set for use; when required, turn out as a mould of jelly upon the compotier, No. 421.

317. APPLE COMPOTE WITH APRICOT.

Peel and core twelve golden pippins, half cook them in weak syrup and a little lemon juice, remove on to a baking sheet, fill the cavities with apricot jam and finish them in a sharp oven; boil the syrup down to a jelly, mask each apple with this, and when cold, dish in the compotier, No. 421; stick a whole blanched almond, No. 155, into the top of each apple, and pour a little liqueur round the base.

318. APPLE MARMALADE COMPOTE.

Make some Apple Marmalade, No. 389, pour into an earthen fancy mould; when set, turn out into the compotier, No. 421, and decorate with pistachios, dried cherries, &c.; mask over with a bright syrup, No. 305, flavoured with cinnamon.

319. PEAR COMPOTE, WHITE.

The same as for Apple Compote, No. 312, but no ornament required.

320. PEAR COMPOTE, RED.

The same as above, adding a little Cochineal, No. 154, to the weak syrup to give them the red tinge.

321. COMPOTE OF PEARS, VARIEGATED.

Dish the Red and White Pears, Nos. 319 and 320, in the compotier, No. 421, in alternate layers, and pyramid form, ornament each half with red and white apple jelly; pour syrup, No. 305, round the base.

322. APRICOT COMPOTE.

Stone, peel, and halve eight ripe apricots, dish them neatly in the compotier, No. 421, and mask with syrup, No. 305, flavoured with apricot, and a few drops of essence of almonds.

323. PEACH COMPOTE.

Peel and halve six peaches, not too ripe, simmer them for three or four minutes in syrup, let them remain in it until cold; drain, dish up neatly in the compotier, No. 421, mask with syrup, No. 305, flavoured with a few drops of essence of peach kernels.

324. COMPOTE OF CARAMEL PEACHES.

Proceed as for Compote of Apples, caramelled, No. 314.

325. NECTARINE COMPOTE.

Proceed with twelve nectarines as for Peach Compote, No. 323.

326. PRUNE COMPOTE.

Procure two dozen large French plums, soak them in warm water for a quarter of an hour, drain off, and put into weak syrup to simmer for half an hour, flavour the syrup with three

or four drops of essence of lemon, and a glass of sherry ; when cold, dish neatly in the compotier, No. 421, in its own syrup.

327. ORLEANS PLUM COMPOTE.

Remove the stalks from two dozen Orleans plums, prick them all over with a needle, simmer gently in weak syrup until the stone within is loose, place carefully on a sieve, dish in the compotier, No. 421, and mask over with syrup, No. 305.

328. MAGNUM BONUM COMPOTE.

Proceed as for Orleans Plum Compote, No. 327.

329. GREENGAGE COMPOTE.

Stew in a copper pan, about thirty ripe greengages, with a little lemon juice in some weak syrup, simmer for a few minutes, remove carefully and drain, build in a pyramid form in the compotier, No. 421, with the stalks inside, reduce the syrup with a little compote syrup, No. 305 ; mask the compote with this.

N.B.—If preserved gages, remove from the syrup, drain on a sieve ; dish as above, and mask with syrup, No. 305.

330. RASPBERRY COMPOTE.

Put into a weak syrup, with the juice of half a lemon, one pound of picked raspberries, simmer for two or three minutes, drain, and dish up carefully ; pour over at the last, as usual, a compote syrup, No. 305.

331. STRAWBERRY COMPOTE.

Simmer in a weak syrup for a few minutes about a pound and a half of (not too ripe) strawberries ; remove from the syrup, arrange them lightly in the compotier, and mask over with syrup, No. 305.

332. CURRANT COMPOTE.

Drain from the syrup some Preserved Currants, No. 354, dish lightly in the compotier, No. 421, and pour over it a syrup, No. 305.

333. VERJUICE GRAPE COMPOTE.

Use unripe grapes for this purpose ; put them in salt and water, put them on the corner of the stove to scald until a little tender, put into cold water ; next day, remove from thence into the same water they were first scalded in ; finish carefully over the fire until tender. The first process will give them a yellowish tinge and the second a beautiful green ; remove the seeds ; next day, drain and put into a weak syrup, strengthen twice with sugar as for other preserves ; dish neatly in the compotier, No. 421.

N.B.—These are mostly used for decorations.

334. GRAPE COMPOTE.

Use either black or white grapes for this purpose. Pick them carefully from the stalks, simmer them in a weak syrup for a few minutes, drain on a sieve, dish on compotier, No. 421, in a pyramidal form ; strengthen the syrup, add the juice of half a lemon and a little elder flower water, mask the compote with this syrup.

335. CHERRY COMPOTE.

Stone one pound and a half of Kentish cherries, put them in a copper pan, with weak syrup and the juice of a lemon, to simmer for five or six minutes, add a little Cochineal, No. 154, drain from the syrup, dish as a pyramid in the compotier, No. 421; reduce the syrup to the consistence of No. 305; when cold, mask the compote with the cherry syrup.

336. GREEN FIG COMPOTE.

Prick and stew until tender, in a weak syrup, eighteen (not too ripe) green figs; when done, dish in a pyramid in the compotier, No. 421, with the stalks inside, finishing with one on the top; mask with syrup, No. 305.

337. PINE APPLE COMPOTE.

Pare a moderate-sized pine apple closely, cut it across into slices, and cut out the centre or hard substance with a circular cutter; stew in weak syrup until tender, then cut the rings in half, dish up in the compotier, No. 421, and mask with the pine apple syrup reduced to the consistence of No. 305.

338. CHESTNUT COMPOTE.

Make a slight incision in thirty fine chestnuts, put them in the oven for five or ten minutes, then remove the shell and skin, stew them a little in weak syrup, remove and dish in the compotier, No. 421; mask with syrup, No. 305.

339. CHESTNUT PASTE COMPOTE.

Prepare the chestnuts as for Compote of Oranges with

Chestnuts, No. 310, dish in pyramid in the compotier, No. 421, mask with syrup, No. 305, flavoured with curaçoa.

340. GREEN WALNUT COMPOTE.

Use walnuts nearly ripe, split them through, remove the kernel carefully, take off the white pith, put them in a little water with a few drops of lemon juice; when about to dish, drain from the water and dry the kernels, dish them on compotier, No. 421, in a high pyramid, mask with syrup, No. 305, flavoured with white noyau.

341. GREEN FILBERT COMPOTE.

Proceed as above with the kernels of green filberts.

342. PRESERVED GINGER COMPOTE.

Take sufficient preserved ginger from the jar to form a neat pile in the centre of the compotier, No. 421, and pour a little of the ginger syrup round the base.

343. PRESERVED CHERRY COMPOTE.

Simmer one pound of preserved cherries in a weak syrup, the juice of half a lemon, and a little Cochineal, No. 154; when well moistened, drain on a sieve, pile them in pyramid on the compotier, No. 421, mask with syrup, No. 304.

344. ANGELICA COMPOTE.

Cut some Preserved Angelica, No. 368, into convenient pieces, so as to dish neatly across each other; build up to a moderate height, pour over it a very light syrup, No. 305, to show off the bright green of the angelica.

345. MIXED FRUIT COMPOTE IN GLASSES.

Arrange in a compote glass, No. 420, some mixed fruit, such as preserved greengage, apricot, red and white pears, and a strawberry or two, drained from the syrup; fill up the compote glass with Apple Jelly, No. 394; when set, turn out as a Macédoine mould of jelly on to the compotier, No. 421.

N.B.—These compotes may be covered and kept until required as pots of jam.

346. DRIED CHERRIES.

Stone and drain twelve pounds of Kentish cherries, boil eight pounds of sugar to the blow, No. 409; then throw in the cherries, let them simmer for about ten minutes, put into pans until the next day; drain the cherries, strengthen the syrup as No. 347, and pour over (this operation must be repeated between the first and second days); then put the cherries to dry on wire drainers; when properly dry, place in boxes in layers, with stout white paper between each layer.

347. APRICOTS PRESERVED.

Chose fine but not too ripe apricots; split, remove, and blanch the kernels, No. 155; peel the apricots thinly with a sharp knife, prick them through with the pins, No. 421, and put them with weak syrup and the blanched kernels into a preserving pan, No. 421; simmer very gently until tender, watching them the while very carefully; take them out one at a time, place them carefully on a wire drainer, and from thence to a flat dish; boil and skim the syrup well, pour it over them, place a piece of paper over the dish, and let them

remain like this for three days. Then drain the apricots on the drainer; boil some fresh sugar to the crack, No. 409; add the syrup to this, boil and skim for a few minutes, reset the apricots on the dishes, and pour the strengthened syrup over them; next day, strengthen the syrup as before still more; skim it well, placing the fruit in the syrup, and gently simmering it; replace on the dishes or flat pans for three days: then, repeat the strengthening process for the last time, simmer and skim well with the apricots in as before. Put them by in jars tied down as No. 399; they will look by this time transparent, firm, and full.

348. GREENGAGES PRESERVED.

Procure fine but not quite ripe greengages, prick them to the stone with pins, No. 421; put them into a copper preserving pan, No. 421, with salt and water; give them what the confectioners call the first *hot through*, being very careful to keep them from the bottom with a wooden spoon; put them into a tub in the same liquor until the next day; give them a second scald in the same liquor; they will then change colour; put them by as before in the same liquor until next day, then finish scalding in the same liquor until you can feel the stone move easily in the gage, and until it changes to a beautiful green; remove them from this (one by one) into a pan of cold water. Take them carefully out of the water, and put into a preserving pan with weak syrup, simmer gently for a few minutes, remove them on to flat dishes, and cover with the syrup, and lay kitchen paper over the top; let them remain three days in this, then place them carefully on sieves, and strengthen the syrup by boiling some sugar to the crack, No. 409, and adding to it; boil and skim it well, replace the

gages on the dishes, and cover with the strengthened syrup; let this remain two days, then proceed as before, strengthening the syrup; put the gages carefully into this, simmer and skim; tie down in jars, No. 399.

349. MAGNUM BONUM PLUMS PRESERVED.

Proceed as for Greengages, No. 348, being very careful in the scalding that they do not burst at the sides, as they are more delicate than the gages.

350. IMPÉRATRICE PLUMS PRESERVED.

Proceed with impératrice plums as for Apricots Preserved, No. 347, being very careful during the process not to burst or break them.

351. WHITE PEARS PRESERVED.

Turn or peel the pears smoothly with a sharp knife, from the top or crown to the stalk, leaving the stalk on; take out as much of the core as possible with a penknife; as you do them, throw into cold water with the juice of a lemon; put them into a preserving pan, No. 421; cover with a very weak syrup, simmer gently until tender, lay them carefully in flat dishes, and proceed strengthening the syrups, &c., as No. 347.

352. RED PEARS PRESERVED.

Proceed as No. 351, adding Cochineal, No. 154, in the first simmering.

353. QUINCES PRESERVED.

Procure quinces as near of a size as possible, cut into quarters, pare and core them neatly, stab the pieces through

with the point of a penknife, and proceed as for pears, No. 351, only they will take longer to get tender.

354. CURRANTS PRESERVED.

Tie the currants up in bunches round small pieces of stick, boil some sugar to the pearl, No. 409; put in your currants and boil for a few minutes; put them carefully on a dish with the syrup, and proceed next day as for other preserves, No. 347.

355. BARBERRIES PRESERVED.

Proceed as for Currants Preserved, No. 354; giving them a little longer time on the fire with weaker syrup.

356. SIBERIAN CRABS PRESERVED.

Cut the stalks all one length, prick them all over with pins, No. 421; scald until tender in very weak syrup, put by carefully in dishes or pans, and next day strengthen the syrup, and finish as other preserves, No. 347.

357. PINE APPLE PRESERVED.

Screw out the top and bottom, cut off the outside of the pine with a sharp knife, cut across into thick slices, and form these into rings by cutting out the centre or hard core with a circular cutter, simmer in very weak syrup until tender; let it remain in the syrup for four days, and finish strengthening the syrups, &c., as for other preserves, No. 347.

358. CUCUMBER COMPOTE PRESERVED.

Procure a few fine cucumbers for this purpose, cut into pieces, according to fancy, with the skins on; remove the

seeds, lay them in salt and water for four or five hours, throw them into boiling water, and boil for about six or ten minutes; then, put into a weak syrup, and proceed as for other preserves, No. 347. Dish in compotier, No. 421, as for other compotes.

359. GHERKIN COMPOTE PRESERVED.

Lay the gherkins in salt and water for two days, throw them into boiling water, and let them boil about ten minutes, put into a copper preserving pan, No. 421, with weak syrup, simmer and finish, adding stronger degrees of syrup as for other preserves, No. 347; dish in compotier, No. 421, as for other compotes.

360. MELONS PRESERVED.

Proceed as for cucumbers, only cutting off the skins.

361. FRENCH BEAN COMPOTE PRESERVED.

Trim off the ends and remove the strings, lay them in salt and water, for twenty-four hours, boil them quickly for a few minutes, put into weak syrup, and finish as No. 347; dish in compotier, No. 421, as other compotes.

362. SEVILLE ORANGES PRESERVED.

Score or carve the exterior of the oranges into designs with a very sharp penknife, cut a round hole on the top, scoop out the pips and juice, boil the oranges until tender, in water, take out all the inside with the handle of a tea spoon, leave them in cold water for four days, changing the water every day; simmer in a weak syrup, leave them in the syrup for two days, and

finish by strengthening the syrup as for preserves in general, No. 347; dish in a compotier, No. 421, or use as an ornament for mixed compotes.

363. LEMON CHIPS PRESERVED.

Fine new lemons are required for this purpose; turn or peel the lemon with a very sharp vegetable knife, commencing at one end, and working *round and round* the lemon, until you come to the middle; then recommence at the other end and finish it, taking as much of the white part as possible without cutting into the juice; each half of the lemon peel should form *one* strip only; put into salt and water for two days, take this and boil in water until tender, put into a weak syrup for three days, and proceed to strengthen and finish as for other preserves, No. 347.

364. ORANGE CHIPS PRESERVED.

Use fine Seville oranges for this purpose, and proceed as for Lemon Chips, No. 363.

365. LEMON RINGS PRESERVED.

Cut the ends of the lemons off evenly, introduce your pen-knife under the rind and white parts, and thus turn the first ring of lemon peel off, then proceed with the next, and so on, until half way down the lemon; then proceed in the same manner from the other end; one lemon should produce from six to eight rings. There is another method, *viz.*—cutting the lemon in slices, and cutting out the pulp from each slice, but the above is the confectioner's plan, and with practice you will find it the best; finish as for Lemon Chips, No. 363.

366. ORANGE RINGS PRESERVED.

The same as for Lemon Rings, but be careful in boiling, as they are more liable to break.

367. ORANGE PRESERVE FOR PRAWLING.

After taking the juice of fine fresh oranges for ice or other purposes, throw the caps into a tub or pan of salt and water for two or three days, cut each cap into half, and with a sharp knife cut away all the white part, shred the pieces up fine and put on to boil for a few minutes; strain off and put into a weak syrup for three days, then strengthen the syrup, and finish as for other preserves, No. 347, and put by in a jar until required for graining, No. 412.

368. ANGELICA PRESERVED.

Cut the stalks in five or six inch lengths, wash them well in water, and go through the same process as described for Greengages, No. 348.

369. DAMSON CHEESE.

Boil six pounds of damsons with a little water for a few minutes, pass through a cane sieve, reduce this to a pulp over the fire, then add five pounds of sugar boiled to a strong ball, No. 409;—this process will take about half an hour over the fire; pour into compote glasses, No. 420, and when set (if required) turn as a mould of jelly on to compotier, No. 421.

370. BLACK CURRANT PASTE.

Pick and rub the currants through a sieve, and reduce to a good pulp; to every pound of reduced pulp add fourteen

ounces of pounded sugar, finish reducing quickly over the fire until reduced to a rather stiff paste, pour the paste over square tins, and dry in the stove or closed screen, then cut into fancy shapes.

371. APRICOT PASTE.

Stone and rub some ripe apricots through a sieve, reduce them to a good pulp, then add fourteen ounces of sifted sugar to each pound of pulp, finish quickly over the fire into a stiff paste, No. 370.

372. APPLE PASTE.

Cut, core, and quarter some good marmalade apples, put them on the stove in a pan with a little water; when done, rub through a sieve, and to every pound of well reduced pulp add fifteen ounces of pounded sugar; finish quickly over the fire, pour out on square tins, dry them in the stove, and cut into fancy shapes.

373. APRICOT PASTE KNOTS.

Make a purée, No. 419, of the apricots, reduce it well over the fire; and then, to every pound of the pulp add one pound of sugar boiled to the feather, No. 409, reduce quickly over the fire, spread it thinly over the sheets, put it in the screen, cut into long strips, which form into neat knots; leave them to dry; when dried, pack away in boxes with foolscap paper between each layer.

374. APPLE PASTE KNOTS.

Proceed as for Apricot Paste Knots, No. 373. You can, for variety, colour part of the paste with a little Cochineal, No. 154.

375. RASPBERRY JAM.

To twelve pounds of fresh gathered raspberries add nine pounds of bruised loaf sugar; mix and bruise well together; when the sugar is dissolved, put on the fire and boil *quick* and scum carefully for from eighteen to twenty-five minutes, when the jam will be ready; this will show by its dropping as a kind of *pulpy jelly* from the spoon,—this may be tried several times during the process of stirring; pour the jam into pound pots, No. 421, which tie over as No. 399.

N.B.—The quicker it is boiled the better the colour will be.

376. STRAWBERRY JAM.

Proceed as for Raspberry Jam, No. 375, bruising the strawberries well with the sugar in the preserving pan, No. 421.

N.B.—If preferred, the strawberries can be passed through a coarse wicker sieve.

377. BARBERRY JAM.

Melt the ripe picked barberries with a little water in a preserving pan over the fire, make with fourteen ounces of sugar to sixteen ounces of jam; finish as Raspberry Jam, No. 375.

378. APRICOT MARMALADE.

Use very ripe apricots for this purpose, split and peel them, break the stones and blanch the kernels, No. 155, add half of them to the bruised fruits, pound the sugar in a mortar, to eight pounds of fruit add six pounds of sugar; mix well together in the preserving pan, No. 421, let it dissolve, then boil *fast* for about twenty-five minutes, stirring from the bottom all

the time with a large wooden spoon, remove the scum as it rises. You can tell when it is ready by taking some up in the spoon, when the marmalade will drop from it as a sort of *pulpy jelly*; pour into pound pots, No. 421, and tie over as No. 399. For Pine Apple Jam proceed the same, only first passing the bruised pulp through a sieve.

379. BLACK CURRANT JAM.

Pick and cut the tops off the currants, to twelve pounds of fruit add nine pounds of bruised sugar; finish as Raspberry Jam, No. 375.

380. RED CURRANT JAM.

Have very fresh currants, pick them, to twelve pounds of fruit add ten pounds of sugar, boil about half an hour, or perhaps a little longer, until it *jellies*; finish as No. 375.

381. RED GOOSEBERRY JAM.

Pick, and melt the fruit a little in a preserving pan, No. 421, with a little water, over the fire; rub them through a wicker sieve; to every pound of pulp add three quarters of a pound of bruised sugar, boil *very fast* for about twenty-five minutes or more, until it *jellies*, stirring all the while; then pour into pound pots and tie over, No. 399.

382. GREENGAGE JAM.

Split and stone quite ripe and fresh greengages, form into a pulp with a little water, in a preserving pan, No. 421, over the fire, pass them through a fruit sieve; to twelve pounds of fruit add nine pounds of sugar; finish as Apricot Marmalade, No. 378, only not using the kernels.

383. CHERRY JAM.

To every pound of stoned cherries add fourteen ounces of bruised sugar and a little red currant juice to sharpen the cherries; finish as No. 375.

384. PEACH JAM.

Use peaches not too ripe; stone, and put them on the fire with a little water in a preserving pan, No. 421; boil to a pulp, pass through a cane sieve, add fourteen ounces of bruised sugar to each pound of pulp; finish as other jams, No. 375, adding a few of the peach kernels as for Apricot, No. 378.

385. PLUM JAM.

Proceed as for Peach Jam, No. 384.

386. ORANGE MARMALADE.

Use Seville oranges for this purpose; cut them into halves, squeeze the juice through a sieve, boil the peels in water until tender; when done, throw them into cold water for two hours, then scrape out the pulp and shred the rind, pound the pulp and rub it through a sieve; weigh the juice, pulp, and strips together, using one pound to a pound of sugar, boil the sugar to a feather, No. 409; mix altogether in the preserving pan, No. 421, boil for about twenty-five minutes, until it jellies, stirring all the while; pour into pound pots and tie over, No. 399.

387. DUNDEE OR SCOTCH MARMALADE.

The same as above, only using more strips and less pulp.

388. QUINCE MARMALADE.

Peel and core the quinces, slice them up, and add one third part of apples similarly sliced; put into a preserving pan and boil in a little water until tender, pass the pulp through a sieve, add three pounds of sugar to four pounds of the pulp; let this dissolve in the preserving pan, then boil *quickly* about half an hour, until it jellies, stirring all the while; pour into pound pots and tie over, No. 399.

389. APPLE MARMALADE.

Proceed as for Quince Marmalade, No. 388, only boiling the sugar to a feather, No. 409, before mixing with the pulp.

390. PEAR MARMALADE.

Proceed as for Apple Marmalade, No. 389.

391. RED CURRANT JELLY.

Take a market sieve of red currants and half a sieve of white currants, pass them through a cane sieve, put the juice on the fire to boil up, strain this through a fine hair sieve or flannel bag, No. 421; to six pounds of juice add five pounds of sugar, boiled down to a strong blow, No. 409; skim and boil *quickly* for about twenty to twenty-five minutes, until it will drop from the spoon with which you stir it in a sort of congealed state, indicating that the jelly is then ready; pour into pound or half pound pots, and tie over, No. 399.

392. WHITE CURRANT JELLY.

Proceed, with white currants alone, as for Red Currant Jelly, No. 391.

393. BLACK CURRANT JELLY.

Pick the black currants, and proceed and finish as for Red Currant Jelly, No. 391.

394. APPLE JELLY, WHITE.

Procure *jelly apples*; peel, core, and slice them up in the preserving pan, No. 421, cover with water and boil well, pass the juice through a jelly bag, No. 421; add four pounds and a half of sugar, boiled to the blow, No. 409, to every six pounds of juice, put into a preserving pan, No. 421, and boil *fast*, lifting the wooden spoon with which you are stirring to and fro, to prevent the jelly boiling over; skim well. It will take about twenty minutes to jelly, which ascertain as usual by dropping it from the spoon.

395. APPLE JELLY, RED.

Proceed as for Apple Jelly, White, No. 394, adding a little Cochineal, No. 154, to colour just before finishing.

396. QUINCE JELLY.

Proceed as for Apple Jelly, No. 394, using two thirds of quinces to one of jelly apples.

397. GOOSEBERRY JELLY.

Pick some ripe gooseberries, melt them in a preserving pan, No. 421, with some water, strain on a sieve, use three quarters of a pound of sugar to one pound of juice, and finish as other jellies, No. 391.

398. BARBERRY JELLY.

Put on the fire eight pounds of ripe barberries and a quart of water, boil well, strain through a hair sieve, use three quarters of a pound of sugar to one pound of juice, proceed as for other jellies, No. 391.

399. TO TIE OVER JAMS, &c.

Cut pieces of foolscap paper into rounds so as to fit within the pots or jars; moisten the papers with brandy, and lay them carefully over the top of the preserves. Moisten some bullock's bladder with water until it stretches easily, and is quite flexible; fit a piece of this bladder tightly over the top of the jar, and fasten securely by tying firmly round the edge with a fine strong string.

400. BRANDY CHERRIES.

Use the best morella cherries for this purpose, cut the stalks half off, place them carefully in a glass jar, pour over them equal parts of French brandy and weak syrup, and tie jars over, No. 399.

401. BRANDY APRICOTS.

Halve and stone the apricots, peel them neatly with a small sharp vegetable knife, simmer them in weak syrup until tender, place them in glass jars, reduce the syrup, add equal part of French brandy, pour over the apricots, and tie over, No. 399.

402. BRANDY PEACHES.

Proceed as for Brandy Apricots, No. 401; only taking the peel off with the fingers and not with the knife.

403. CARMEL ORANGES.

Take the peel and white part off twelve dividing oranges, carefully divide them with your fingers, and put them on a sieve; dip each piece in melted Caramel Sugar, No. 408, and put on an oiled slab or baking sheet; build them in a pyramid with caramel sugar, and serve on compotier, No. 421.

N.B.—The divisions of orange should be left on the sieve for three or four hours to dry before they are used.

404. CARMEL ORANGES ANOTHER WAY.

Proceed as No. 403, only using halves of oranges instead of divisions.

405. CARMEL FRUITS.

To caramel fruits they must be very dry, such as cherries, grapes, &c.; cut the stalks short, just leaving room enough to hold them by; dip them in Caramel Sugar, No. 408; drain at the side of the sugar boiler, place each one carefully on an oiled slab or baking sheet; when cold, cut off the stalks; add a few Caramel Oranges, 403, and Chestnuts, No. 406; build in a pyramid form, sticking together with caramel sugar, and serve on a compotier, No. 421.

406. CARMEL CHESTNUTS.

Cut a little of the skin off the chestnuts, place them on a baking sheet, and put into a moderate oven; when tender, peel them carefully, and remove the inside skin; lay them on the back of a sieve to dry, then dip them with a larding pin or

skewer into Caramel Sugar, No. 408 ; drain at the side of the sugar boiler, put them carefully on an oiled slab or baking sheet; when cold, build in a pyramid with Caramel Sugar; dish in compotier, No. 421, as usual, on a dessert paper.

407. ROASTED CHESTNUTS.

Cut the ends of the chestnuts across with a sharp knife, place them in the oven to cook gently until quite tender; have ready a dessert dish with a napkin folded into a sort of pocket, place the chestnuts in this, and serve.

N.B.—Do not attempt to cook chestnuts in hot fat; we saw this done once as an attempt at quickness when they had been forgotten (we being unfortunately too late to prevent it). Each one exploded separately with the report of a pistol; the fat was literally on the fire, and no one could venture to remove it until the last nut had exploded. We therefore do not recommend this system unless a *sensation* is required.

408. CARAMEL SUGAR.

In boiling sugar to caramel, the best and only method to do it to perfection is to proceed in the following manner:—Put in a copper sugar boiler, No. 421, about two pounds of broken sugar, add barely sufficient water to soak it; when dissolved, put it on a quick fire with a cover on it, and boil down very rapidly; have ready a small basin of water with a lump of ice in it, and half a lemon and an iron spoon by the side; and as it reduces, try it by dipping the handle of the spoon into the sugar, from thence into the water and ice; when near the crack (which is the case when it breaks with a snap between the fingers), put in half a teaspoonful of lemon juice; try

it again quickly, remove from the fire, and it is now ready for use.

409. DEGREES OF SUGAR.

THREAD. Put into a sugar boiler, No. 421, about two pounds of broken sugar, add sufficient water to soak it; when dissolved, put on a quick fire, boil and scum for a few minutes, until (upon trial) by dipping your finger in the sugar, and from thence into cold water, you can draw it into a *thread* between your finger and thumb.

PEARL. This is when boiling a minute longer. You try the drawing out of the thread, it snaps quickly, and globules or *pearls* form over the surface of the boiling sugar.

BLOW. Boil a little longer, dip a skimmer, No. 421, in the sugar, and blow sharply through the holes; if ready, the sugar (by the action of the breath) will form into *globules* on the other side of the skimmer.

FEATHER. Continue boiling, dip the skimmer in, blow through it as before, and, if ready, it will form into a sort of *feather* on the other side.

BALL. In a few seconds more boiling the sugar will form into a sort of ball. Ascertain this by dipping your finger into the sugar, and from thence into cold water, rolling the sugar into a *ball* with your finger and thumb.

CARAMEL OR CRACK. When the caramel or crack sugar is wanted, the above degrees are not required, but proceed from first to last as No. 408.

410. GRAINING OF ORANGE AND LEMON CHIPS, &c.

Drain either orange or lemon chips, No. 363, out of the syrup on to a wicker sieve, boil some fresh syrup down; just before it comes to the blow, throw in the chips, and boil for a few minutes until it comes to the blow, No. 409; rub an iron spoon up against the side of the preserving pan during the process, thus agitating the syrup; take them carefully out with forks, place on a sieve for a few minutes, and there will then be a glacé appearance over them.

N.B.—Do not work your sugar too long with the spoon, or else it will give them a candy appearance.

411. GRAINING ALL KINDS OF FRUITS.

Remove the various fruits carefully from their syrup, drain on a sieve, and proceed as for Chips, No. 410.

412. GRAINING OF ORANGE PAWLINGS.

Drain the pawlings, No. 367, from their syrup, proceed as for Chips, No. 410, just graining enough for a dish, as they are better done fresh as you want them.

N.B.—Lemon pawlings the same.

413. CURRANTS À LA CHEMISE.

Use the best dessert white currants for this purpose, have the bunches very dry, beat up half a white of egg with the point of a cooking knife on a dish, roll the bunches of currants over in this three or four times, put them into fine powdered sugar to coat them over, spread them over a wicker

sieve for half an hour; dish up very high in a compotier, No. 421.

414. GOOSEBERRY FOOL.

Put three pints of green gooseberries into a preserving pan, No. 421, with cold water, and a tablespoonful of salt to preserve the colour, set them at the corner of the stove to simmer until tender; strain and purée them, No. 419, put the purée over the fire with about three quarters of a pound of sugar, or more to taste, put this into a basin and reduce the consistence with cream. Serve in a glass dish.

415. RHUBARB FOOL.

Proceed as for Gooseberry Fool, No. 414.

416. APPLE FOOL.

Proceed with a purée, No. 419, of apples, as No. 414.

417. BLACK CURRANT FOOL.

Boil up some black currants and pounded sugar to taste, make a purée, No. 419, and finish as No. 414.

418. TO CUT ORANGE AND LEMON PEEL.

When orange or lemon peel is required, care should be taken to cut it very thin with a sharp knife; the zest of the rind is contained in a number of very small cells all over the surface, to liberate which, for the sake of its flavour, it is necessary to cut the peel thin, so as to divide or open these cells, and thus obtain their essence; therefore, peel cut thick is not of the slightest use for culinary purposes.

419. PURÉES.

A purée of fruits is fruit cooked according to recipes, and passed through a sieve; and sometimes, as for ripe fleshy fruits, such as ripe apricots, strawberries, etc., passed through raw. The term purée applies also to nuts.

420. HINTS ON COMPOTES, &c.

Do not mask compotes with the syrup until the last, just before serving. Use essences sparingly. Always use best French pale brandy,—brown brandy is an abomination to both cooks and confectioners. Compotes in glasses, No. 316, are to be obtained ready prepared at the confectioner's. All the preserved fruits can be used and dished as compotes.

421. UTENSILS FOR COMPOTES, &c.

COPPER SUGAR BOILER. This is a sort of copper stewpan (untinned) with a lip to it, and socket, into which a wooden handle is inserted; all sizes.

COPPER SKIMMER. This is a copper spoon pierced with holes.

CANE SIEVES. These are large sieves, the drum formed with cane interlaced.

COMPOTE PINS. These are formed as follows:—Cut a slice off a moderate sized cork, stick this full of new pins, rejoin to the cork by tying firm with fine strong cord, thus forming a sort of miniature docker, No. 160. With this prick the fruit all over according to receipts.

COMPOTIER. This is a cut glass ornamental dish, used for dishing compotes ; round ones are to be got to fit the ALEXANDRA BOUQUET STANDS, No. 159, *and advertisement at end of book.*

GLASS JARS. These are glass jars about nine inches in height, and proportionate diameter.

JELLY BAG. This is a conical flannel bag, thinner than that used for kitchen purposes.

MARBLE SLAB. No kitchen, &c., should be without ; it is very useful and not very expensive.

PRESERVING PAN. This is a broad and shallow copper pan, with a handle on each side.

POUND POTS. These are round earthen white jars used for jam, and familiar to most persons ; they are made of all sizes.

WICKER SIEVES. These are very similar to cane sieves.

WIRE DRAINERS. These are square sheets formed of wire-work, somewhat resembling the wires of a bird cage.

MASSEY AND SON'S
ANGLO-RUSSE, NEW SYSTEM.

When the *à la Russe* system was first introduced into England, it was with the view of promoting the comfort and convenience of the guests—first, by serving the viands from the sideboard while yet *hot* and in perfection; and, secondly, by saving them the trouble of carving. It answered the purposes required, and very soon the *à la Russe*, or Russian manner of serving the dinner, became the universal fashion.

Many, however, regretted that the artistic work of the cook (especially in the second course) should not be seen, as it is invariably cut into or otherwise disfigured long before it has passed round the table.

It is now three years since we first proposed to remedy this by advancing a system which (as the *entremets* for *dress dinners* are generally *cold*) should combine the advantages of the *à la Russe* with the elegant effect of “dinner on the table.” This is by serving the first course in the *à la Russe* style and the second course “*on the table*,” spaces being left between the dessert dishes for the *entremets*, &c. (see Anglo-Russe plan, page No. 116). We have tried it with the greatest success.

JOHN MASSEY,
WILLIAM JOHN MASSEY.

84, Cambridge Street,
South Belgravia, S.W.
1866.

MASSEY & SON'S ANGLO-RUSSE, NEW SYSTEM.

BILL OF FARE FOR DESSERT.

EIGHTEEN PERSONS.

SUMMER.

Massey's Mayonnaise Soufflé à la Surprise. 2ND COURSE.

Pine and Grapes.

Strawberries.

Plums.

Belgrave Jelly.

Flowers.

Chartreuse Strawberries

2ND COURSE.

2ND COURSE.

Pear Compote.

Glacéd Fruits.

Bonbons.

Bonbons.

Ornamental Nougat.

Small Savarins cold.

2ND COURSE.

2ND COURSE.

Apricots.

Peaches.

Bonbons:

Epergne:

Bonbons.

Gâteau Classique.

Tartelettes on Sugar Basket.

2ND COURSE.

2ND COURSE.

Fancy Biscuits.

Fancy Biscuits.

Caramel Fruits.

Orange Compote.

DhuleepSinghDiplomaticPudding.

Flowers.

Macédoine Jelly.

2ND COURSE.

2ND COURSE

Green Figs.

Cherries.

Savoy Cake.

Mazarin of Lobster. 2ND COURSE.

Vesuvius Ice Pudding and Parmesan Fondue to hand round as relevés. 2ND COURSE.

Cream Ice.

Water Ice.

BILL OF FARE FOR DESSERT.

TWENTY TO TWENTY-FIVE PERSONS.



SUMMER.

Pine and Grapes.

Glacé Apricots.
No. 411.

Flowers.

Crystal Gages.

Currants à la Chemise.
No. 418.

Cherries.

Strawberries.

Bonnons.

Liqueur Candies.

Strawberries.

Compote of Gages.
No. 329.Compote of Pippins.
No. 312.Ornamental Savoy Cake, garnished
with Biscuits.
No. 144.

Epergne.

Venice Cakes garnished with
Royal Hearts.
Nos. 111 and 34.Compote of Pippins.
No. 312.

Liqueur Candies.

Bonnons.

Compote of Apricots.
No. 322.

Strawberries.

Strawberries.

Cherries.

Currants à la Chemise.
No. 413.

Crystal Gages.

Flowers.

Glacé Apricots.
No. 411.

Peaches (dished high).

Cream Ice.
No. 162.Water Ice.
No. 214.

BILL OF FARE FOR DESSERT.

TWENTY TO TWENTY-FIVE PERSONS.



WINTER.

Pine and Grapes.

Ginger Compote. No. 342.	Flowers.	Brandy Cherries. No. 400.
Apples.		Pears.
Figs.	Bonbons.	Compote Mixed Fruits. No. 345.
Caramel Chestnuts. No. 406.	Liqueur Candies.	Preserved Apricots. No. 347.
Melon Cake. No. 108.	Epergne.	Fancy Biscuits, mixed. No. 26.
Garnished with Fancy Biscuits.		Caramel Oranges. No. 403.
Preserved Gages glacé. No. 411.	Rock Sugar, Pink & White. No. 141.	Almonds and Raisins.
Compote Preserved Cherries. No. 343.	Bonbons.	Oranges.
Pears.	Flowers.	Compote of Prunes. No. 326.
Brandy Apricots. No. 401.		
	Pine and Oranges.	
Cream Ice. No. 162.		Water Ice. No. 214.

BILL OF FARE FOR DESSERT.

TWELVE TO EIGHTEEN PERSONS.



SUMMER.

Pine and Grapes.

Strawberries.

Flowers.

Plums.

Compte of Pears.

Mixed Fruits glacéd.

No. 319.

No. 345.

Bonbons.

Mixed Biscuits.

Apricots.

Epergne.

Peaches.

Fancy Biscuits.

Bonbons.

Caramel Fresh Fruits.

Compte of Oranges.

No. 405.

No. 307.

Green Figs.

Flowers.

Cherries.

Savoy Cake, Iced and Ornamented.

No. 144.

Cream Ice.

Water Ice.

No. 162.

No. 214.

BILL OF FARE FOR DESSERT.

TWELVE TO EIGHTEEN PERSONS.



WINTER.

Pine and Apples.

Oranges.

Flowers.

Almonds and Raisins.

Compote of Chestnuts.
No. 838.Preserved Ginger Compote.
No. 842.

Liqueur Candies.

Bonbons.

Pyramid of mixed Caramel Fruits.
No. 405.

Epergne.

Mixed Cakes.

Bonbons.

Liqueur Candies.

Brandy Cherries.
No. 400.Compote of Preserved Peaches.
No. 847.French Plums.
No. 827.

Flowers.

Pears.

Venice Cake.
No. 111.Cream Ice.
No. 162.Water Ice.
No. 214.

BILL OF FARE FOR DESSERT.

SIX TO TEN PERSONS.



SUMMER.

Pine and Grapes.

Strawberries.

Flowers.

Apricots.

Compote of Red and White Pears.

Bonbons.

No. 321.

Chocolate Biscuits.

Epergne.

Fancy Fruit Biscuits.

No. 90.

No. 26.

Bonbons.

Compote of Gages.

No. 329.

Plums.

Flowers.

Raspberries.

Peaches (dished high).

Cream Ice.

Water Ice.

No. 162.

No. 214.

BILL OF FARE FOR DESSERT.

SIX TO TEN PERSONS.



WINTER.

Chocolate Savoy Cake.

No. 149.

Figs.

Flowers.

Caramel Preserved Fruits.

No. 405.

Ginger Compote.

No. 342.

Bonbons.

Flowers.

Epergne.

Flowers.

Bonbons.

Brandy Cherries.

No. 400.

Compote of Chestnuts.

No. 333.

Flowers.

Compote of Prunes.

No. 326.

Pears (dished high).

Cream Ice.

No. 162.

Water Ice.

No. 214.

HINTS ON DISHING FRUITS, &c.

The dishing of fruits, although not really belonging to the work, is connected with it, and, as we thought a few hints on the subject would be appreciated by our readers, we give them forthwith.

PINE AND GRAPES.

If a fine pine, leave the stalk on, and imbed it in the paper with which you have previously filled up the vase of the desert-stand, in a sort of tight, compact, paper cushion. Cover this cushion with dry moss, and dish up the bunches of grapes round, alternately white and black; place round the base a circle of either peaches, apricots, oranges, Tangerine oranges, or lady apples. The pine may be dished thus, according to taste, in a great variety of ways, using different fruits for garnishing and sometimes letting the bunches of grapes hang, alternately black and white, round the edges of the vase.

MELON AND GRAPES.

Proceed as above, substituting a fine melon for the pine apple.

APRICOTS, PEACHES, AND NECTARINES.

Place a cushion of paper in the bottom of the dish or vase, spread moss over this, and cover with peach leaves, if procurable; if not, vine leaves. Dish the fruit in a pile of three tiers and one on the top for apricots and peaches—nectarines in proportion. Handle fruit of all kinds (especially peaches, grapes, &c.) very delicately, so as not to disturb the bloom which you must be careful to show off to the best advantage; leaves can also be inserted between the fruit in dishing.

PLUMS AND GREENGAGES.

Prepare the dish as usual, and dish in a circular, triangular, or square cone on leaves, about four tiers in height and one on the top, introducing leaves between the fruit in dishing.

APPLES AND ORANGES.

Proceed as for apricots and peaches, and, if for Tangerine oranges or lady apples, they can be dished in square or triangular cones.

PEARS.

Dish the pears in a cone, with the pointed ends upwards, placing moss between to keep them firm.

CHERRIES.

Dish them up on the prepared dish on leaves, with the stalks *inside*, in the shape of a circular, square, or triangular cone, finishing with one cherry on the top. If circular, commence a small cone in the *centre* of the dish, and increase it by degrees; but if a square or triangular cone, commence from the edge and make each tier smaller and smaller until it terminates in a single cherry on the top.

STRAWBERRIES, RASPBERRIES, & MULBERRIES.

Dish on prepared stand with green leaves, as for cherries.

CURRANTS.

Dish them up on a prepared stand on leaves, in a circular heap, or dish up three varieties in a triangular heap, the three angles of three sorts of currants, viz., black, white, and red.

GREEN FIGS.

Proceed as for pears.

MEDLARS.

Cut off all rough parts with a pair of sharp scissors, and proceed as for greengages.

LARGE BASKETS OF FRUITS.

Baskets of fruits are to be dished in much the same manner as directed for pine and grapes, only, of course, on a larger scale, and a greater variety of fruits may be used.

FRUIT PASTES, GLACÉ AND DRIED FRUITS.

When dishing mixed fruit pastes, glacé fruits, or dried fruits, be careful that in the different tiers the colours contrast and harmonise well, as green, then yellow, and red, and so on.

WALNUTS.

Crack the upper shell with the nut-crackers, dip the half kernel into hot water, and the skin will then easily peel off; as they are done, throw them into cold water, with salt and lemon juice. Just before dishing, drain them, and dish in moss on a stand with graduated tiers, so as to show off the kernels to the best advantage.

NUTS.

Other nuts are generally dished in a pile, on leaves.

BONBONS.

Bonbons are generally dished on graduated stands. The style of dishing, where there is such a variety, can only be regulated by the taste of the artiste.

LONG BISCUITS.

These can be dished *en miroton*—that is, one over the other in a circle or crown, in the same manner that cutlets are

dished for an *entrée*. Another manner is to dish them across one another, two and two or three and three, so as to form a *square* pile, with interstices between each layer.

ROUND BISCUITS.

May be dished in a neat pile or cone, or *en miroton*.

SQUARE BISCUITS.

Proceed as for Round Biscuits.

BISCUITS ON GRADUATED STANDS.

When graduated stands of two or three tiers are used for dishing biscuits, they may be dished with even better effect and more variety of style, as there is a *central support* to rest or place them against, and thus show off the ornamented biscuits to greater advantage.

If more than one sort of biscuit is dished upon the stand, let each sort be on a separate tier; it looks neater than when they are mixed.

MIXED BISCUITS.

When dishes of mixed biscuits are required, the general directions for dishing biscuits should be referred to and used, in conjunction with judgment and taste.

DESSERT CAKES.

These cakes, such as Savoy cakes masked with liqueur icing, chocolate, &c., should be dished on dessert papers; they are generally garnished round the base with biscuits. They should not be kept *too* long. We remember a case where a dessert Savoy cake, after having been used for two seasons, was sent to the cook to use up for puddings, but when cut into was found to be full of beautiful specimens of *animated nature*.

INDEX.



BISCUITS, &c.

	No.
Abernethy biscuits	93
Albert biscuits	22
Almond faggots	71
Almond birds' nests	72
Almond paste walnuts	73
Almond rockets	74
Almond Turk's caps	75
Almond carrots	77
Almond turnips	78
Almond crips	80
Almond rocks	82
Almond cake	109
Almond icing	143
American biscuits, plain	97
Apricot surprise biscuits	27
Apricot biscuits glacés	86
Arrowroot biscuits	31
Baba	120
Bath buns	125
Biscuits decorated with piping	146
Bordeaux cake	114
Borwick's plum cake	123
Borwick's bread without yeast	134
Borwick's shortbread	54
Bread biscuits	37
Brighton biscuits	99
Brioche	127
Brown bread biscuits	35
Brussels macaroons	62
Candy biscuits	55
Captain's biscuits	91
Champagne biscuits	3
Chesterfield biscuits	10
Chocolate sandwich biscuits	90
Chocolate icing for biscuits	148

	No.
Chocolate macaroons	67
Cinnamon cakes	46
Cinnamon water cakes	41
Cinnamon drops	18
Clove drops	19
Cochineal	154
Cocoa-nut biscuits	83
Coffee biscuits, plain	94
Coffee macaroons	68
Coffee cakes	15
Coffee icing for cakes	151
Cracknel biscuits	98
Cream cakes	16
Cross buns	126
Crumpets	137
Degrees of the oven	158
Derby cakes	43
Dutch macaroons	60
English macaroons	58
Extract of saffron	153
Fancy bread	133
Filbert biscuits	76
Filbert macaroons	66
Finger biscuits, plain	96
Geneva cakes	11
Genoa cake	23
German biscuits	36
German rolls	130
Ginger cakes	45
Ginger water cakes	39
Gingerbread cake	118
Gingerbread sandwiches	51
Gingerbread nuts	47
Green macaroons	65
Hints on biscuits, &c.	159
Honey biscuits	33
Honey cake	32
Italian rusks	17
Italian rolls	131
Lemon drops	21
Lemon water cakes	40
Liqueur white sandwich biscuits	87
Liqueur pink sandwich biscuits	88
Liqueur marbled sandwich biscuits	89

	No.
Macaroons	57
Madeira cake	113
Madrid biscuits	84
Melon cake	108
Milk rolls	129
Moist macaroons	63
Muffins	136
Naples drops	8
Nelson's balls	95
Nursery biscuits	101
Oat cake	105
Orange drops	20
Oswego cake	110
Patience biscuits	30
Peach surprise biscuits	26
Pear surprise biscuits	29
Pinch nuts	48
Pistachio and filbert crisps	81
Plain biscuits	103
Plain buns	124
Plum surprise biscuits	28
Pound cake	112
Queen's drops	1
Queen's hearts	2
Queen's gingerbread	50
Raspberry biscuits	79
Raspberry Venice cakes	42
Ratafias	56
Real Scotch shortbread	53
Rice cake	117
Rocket or walnut biscuits	100
Rock sugar	141
Roll biscuits	24
Rout cakes	70
Royal biscuits	102
Royal hearts	34
Royal icing for cakes	145
Rusks, plain	104
Savarin	119
Savoy biscuits, cold method	5
Savoy biscuits, hot method	6
Savoy cake, cold method	106
Savoy cake, hot method	107
Savoy drops	7

	No.
Savoy rings	9
Scotch cakes	115
Shrewsbury cakes	44
Small breakfast brioche	128
Spanish macaroons	61
Spinach extract	152
Sponge biscuits, cold method	12
Sponge biscuits, hot method	13
Swiss macaroons	59
Swiss rusks	4
Thin captain's biscuits	92
To make bread	132
To make patent yeast	138
To make a wedding cake	121
To ornament a wedding cake	142
To ornament a Savoy cake	144
To chocolate a Savoy cake	149
To chocolate ratafias	150
To glacé biscuits with liqueur icing	147
To blanch almonds, pistachios, &c.	155
Twelfth cake	122
Utensils for biscuits, &c.	160
Vanilla biscuits	14
Vanilla sugar for biscuits, &c.	157
Venice cake	111
Victoria biscuits	25
Wafers	140
Wafer macaroons	69
Wafer gingerbread	52
Washington biscuits	85
Water cakes with seeds	38
Wellington gingerbread	49
White macaroons	64
Yeast or luncheon cake	116
Yeast ferment for bread	139
Yorkshire cake	135
Zest of orange or lemon for biscuits, &c.	156

ICES, &c.

	No.
Apple cream ice	176
Apple water ice	226
Apple dressed ice	256

	No.
Apple pulp for ices	278
Apricot cream ice	172
Apricot water ice	224
Apricot dressed ice	251
Apricot pulp for ices	266
Barberry cream ice	166
Barberry water ice	217
Barberry pulp for ices	270
Biscuit cream ice	204
Black currant cream ice	165
Black currant water ice	219
Black currant pulp for ices	269
Brown bread cream ice	203
Burgamot water ice	243
Burnt almond cream ice	200
Cedratti cream ice	182
Cedratti dressed ice	259
Cedratti water ice	236
Champagne water ice	240
Chestnut cream ice	212
Cherry cream ice	168
Cherry water ice	221
Cherry pulp for ices	275
Chocolate cream ice	186
Chocolate à la vanille cream ice	187
Cinnamon cream ice	206
Cinnamon water ice	246
Claret water ice	241
Cocoa-nut cream ice	209
Coffee cream ice	184
Crema di vino ice	197
Curaçoa cream ice	190
Currant cream ice	164
Damson cream ice	170
Damson water ice	222
Dhuleep Singh iced claret	295
Filbert cream ice	210
Frozen fruits	283
Frozen claret	200
Frozen sherry	300
Frozen coffee	298
Ginger cream ice	196
Ginger water ice	233
Gooseberry cream ice	167

	No.
Gooseberry pulp for ices	276
Grape water ice	237
Grape dressed ice	254
Greengage cream ice	171
Greengage water ice	228
Greengage pulp for ices	273
Hints on ices	303
Ice cave	279
Ice bomb	262
Ices in pats	261
Iced lemonade	285
Iced orangeade	286
Iced coffee	297
Iced water	296
Iced cherry water	287
Iced currant water	288
Iced orgeat water	289
Iced claret cup	290
Iced champagne cup	291
Iced moselle cup	292
Iced cyder cup	294
Iced turtle punch	293
Italian cream ice	201
Jessamine water ice	244
Kirschwasser cream ice	193
Lemon cream ice	181
Lemon water ice	229
Madeira water ice	242
Marble frozen stand	281
Maraschino cream ice	191
Massey's ice bomb	263
Melon water ice	238
Melon dressed ice	257
Meringue	302
Mille-fruits orange water ice	232
Mille-fruits lemon water ice	231
Mulberry water ice	223
Muscatel grape water ice	247
Nectarine pulp for ices	272
Noyau cream ice	192
Orange cream ice	180
Orange marmalade cream ice	175
Orange flower cream ice	195
Orange water ice	230

	No.
Orange dressed ice	250
Orgeat cream ice	194
Panacha cream ice	213
Panacha water ice	249
Peach cream ice	173
Peach water ice	225
Peach dressed ice	252
Peach pulp for ices	267
Pear cream ice	177
Pear water ice	227
Pear dressed ice	255
Pear pulp for ices	277
Pine apple cream ice	174
Pine apple water ice	234
Pine apple dressed ice	258
Pine apple pulp for ices	271
Pink frozen stand	280
Pistachio cream ice	207
Pistachio water ice	248
Plain cream ice	202
Plum cream ice	169
Plum dressed ice	253
Plum pulp for ices	274
Pomegranate water ice	239
Preserved strawberry water ice	215
Preserved pine apple water ice	235
Punch cream ice	189
Quince cream ice	178
Raspberry cream ice	162
Raspberry water ice	214
Raspberry pulp for ices	264
Ratafia cream ice	205
Red currant water ice	218
Red currant pulp for ices	268
Rhubarb cream ice	179
Rice cream ice	199
Roman punch	301
Rose water ice	245
Rusk ice	260
Soufflé cream ice à la vanille	198
Spanish nut cream ice	211
Strawberry cream ice	163
Strawberry water ice	216
Strawberry pulp for ices	265

Syrup for ices	No.
Tea cream ice	284
To freeze and mould ices	183
Utensils for ices	161
Vanilla cream ice	304
Walnut cream ice	188
Wenham ice stand	208
White coffee cream ice	282
White currant water ice	185
	220

COMPOTES, &c.

Angelica compote	No.
Angelica preserved	344
Apple compote	368
Apple compote in halves	312
Apple compote with apricot	313
Apple jelly compote	317
Apple jelly, white	316
Apple jelly, red	394
Apple marmalade compote	395
Apple marmalade	318
Apple paste compote	389
Apple paste	315
Apple paste knots	372
Apple fool	374
Apricot compote	416
Apricots preserved	322
Apricot paste	347
Apricot paste knots	371
Apricot marmalade	373
Barberry jam	378
Barberry jelly	377
Barberries preserved	398
Black currant jam	355
Black currant jelly	379
Black currant paste	393
Black currant fool	370
Brandy apricots	417
Brandy cherries	401
Brandy peaches	400
	402

	No.
Caramel compote of apples	314
Caramel chestnuts	406
Caramel fruits	405
Caramel oranges	403
Caramel oranges, another way	404
Caramel sugar	408
Cherry compote	335
Cherry jam	383
Chestnut compote	338
Chestnut and orange compote	310
Chestnut paste compote	339
Compote of caramel peaches	324
Compote of oranges	306
Compote of oranges, in halves	307
Compote of pears, variegated	321
Cucumber compote preserved	358
Currant compote	332
Currants preserved	354
Currants à la chemise	413
Damson cheese	369
Degrees of sugar	409
Dried cherries	346
Dundee or Scotch marmalade	397
French bean compote preserved	361
Gherkin compote preserved	359
Gooseberry jelly	397
Gooseberry fool	414
Graining of orange and lemon chips, &c.	410
Graining of orange prawlings	412
Graining all kinds of fruits	411
Grape compote	334
Greengage compote	329
Greengages preserved	348
Greengage jam	382
Green fig compote	336
Green walnut compote	340
Green filbert compote	341
Hints on compotes, &c.	420
Impératrice plums preserved	350
Lemon chips preserved	363
Lemon rings preserved	365
Magnum bonum compote	328
Magnum bonum plums preserved	349
Melons preserved	360

	No.
Mixed fruit compote in glasses	345
Nectarine compote	325
Orange compote baskets	309
Orange chips preserved	364
Orange rings preserved	366
Orange preserve for prawlings	367
Orange marmalade	386
Orange salad	308
Orleans plum compote	327
Peach compote	323
Peach jam	384
Pear compote, white	319
Pear compote, red	320
Pear marmalade	390
Pine apple compote	337
Pine apple preserved	357
Plum jam	385
Preserved ginger compote	342
Preserved cherry compote	343
Prune compote	326
Purées	419
Quince jelly	396
Quinces preserved	353
Quince marmalade	388
Raspberry compote	330
Raspberry jam	375
Red pears preserved	352
Red currant jelly	391
Red currant jam	380
Red gooseberry jam	381
Rhubarb fool	415
Roasted chestnuts	407
Seville oranges preserved	362
Siberian crabs preserved	356
Strawberry compote	331
Strawberry jam	376
Syrup for compotes	305
Tangerine orange compote	311
To cut orange and lemon peel	418
To tie over jams, &c.	399
Utensils for compotes, &c.	421
Verjuice grape compote	333
White currant jelly	392
White pears preserved	351

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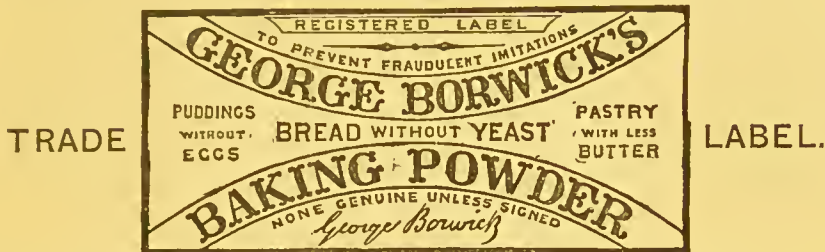
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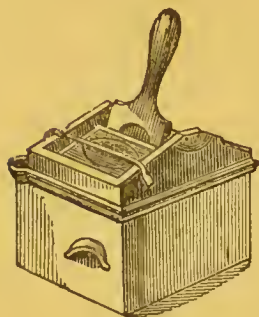
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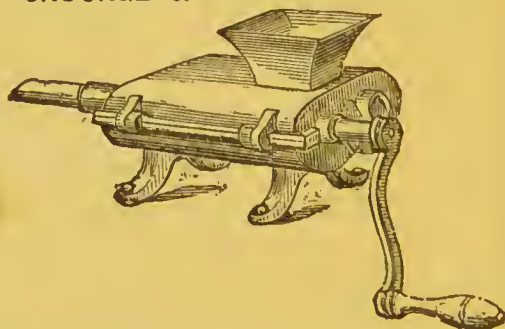
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